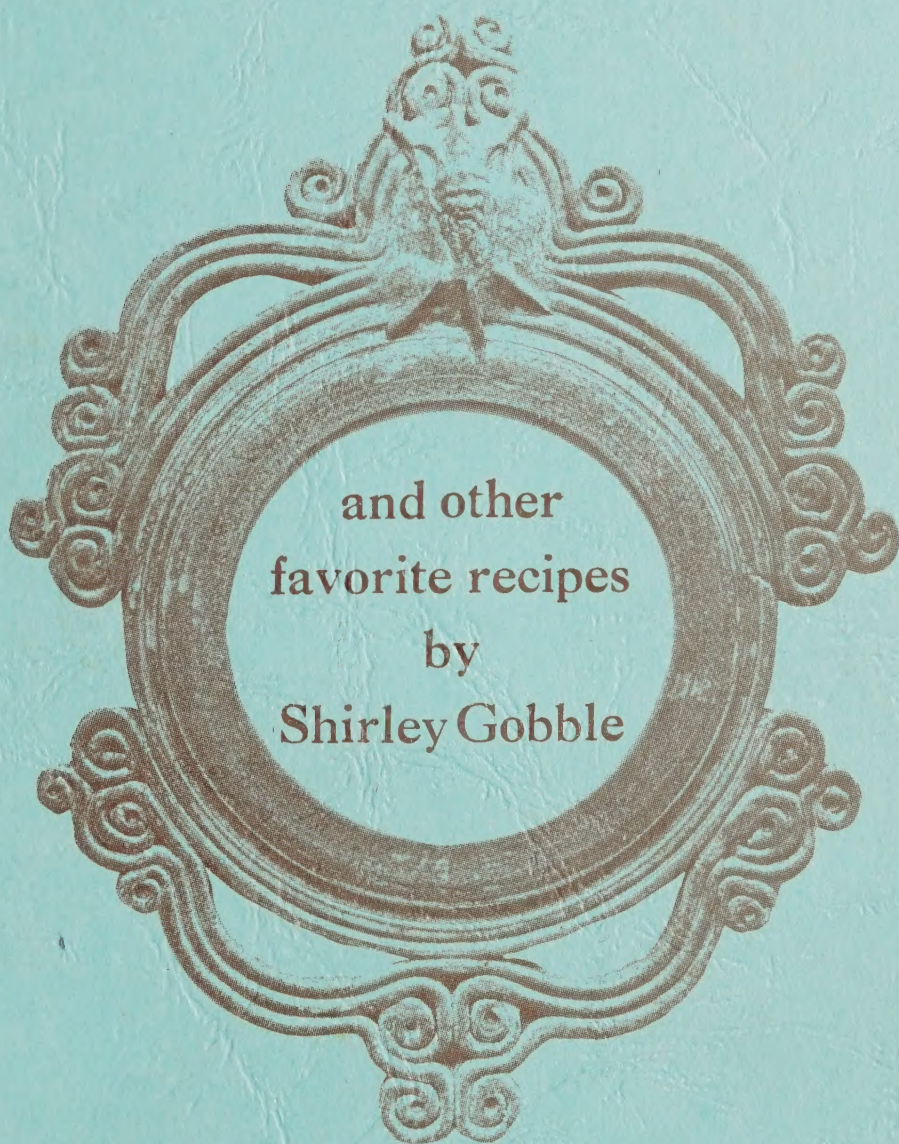


CLAY POT COOKING



and other
favorite recipes
by
Shirley Gobble

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STONEWARE usually refers to that body of handmade or commercially made pottery that has been fired to a very high temperature of generally about 2380 degrees Fahrenheit. This extremely high firing renders the clay body virtually water tight.

USE, CARE AND CLEANING PROCEDURE

The instructions contained in this book apply to all hand made pottery that has been fired to stoneware temperatures. All the glazes used on this type pottery are lead free and totally safe to cook in and eat from. If properly cared for, it should give years of satisfying service.

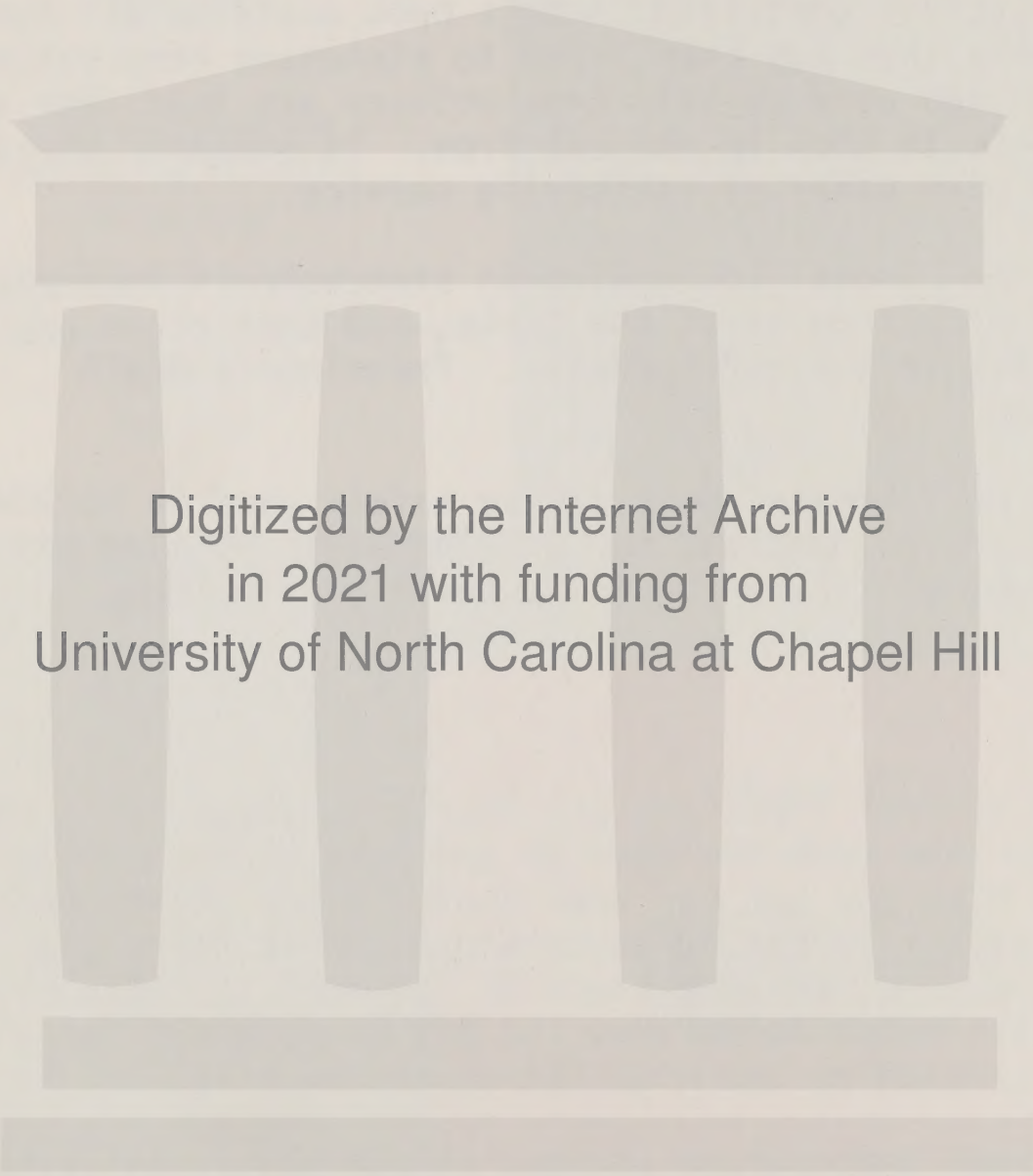
An additional appeal to cooking in stoneware is that you can serve directly from it at the table, and then place any left overs intact in the refrigerator. Freezing is NEVER recommended.

Stoneware or flameware pots can be safely used in MICROWAVE OVENS and are recommended for use in them. Neither the pot nor the oven will be affected by their use in them.

FIRST USE

The first several times you use your pot, place it in the oven cold, then turn the oven on and heat slowly. This is the first time the pot has been heated since it was taken from the high kiln firing temperature and it needs slow heating the first several times to "temper" it. The slow heating also helps to relieve the pot of possible internal stresses created by the high firing of the kiln.

Quick extreme temperature changes should always be avoided. Though some pots may stand removal from the refrigerator into a COLD oven, there is some risk of breakage. A HOT pot should never be placed in a sink of water but should be allowed to cool naturally first. Stoneware should NEVER BE PLACED on a burner eye on top of the stove; it is for OVEN USE ONLY.



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FLAMEWARE is another term used to describe pottery that CAN be placed directly on the burner eye. It is a special clay body and is fired to the same temperatures as stoneware. It should however receive the same treatment generally as stoneware.

CLEANING

Stoneware can be cleaned by regular methods in the sink and can also be safely placed in a dishwasher. However, it is a clay/ceramic material and if struck on a sink, it is likely to break. Especially stubborn or burned food can generally be removed with a product called "SCOTCH BRITE", which is a 3M product available in most supermarkets or large grocery stores.

The recipes contained in this book are designed for use in cooking in stoneware pottery and the results when used in a metal pot are not known. Generally a stoneware casserole dish, pie plate, bread pan or other stoneware item was used to cook the recipes contained herein.

ABOUT THE AUTHOR

Shirley Gobble is a jeweler and has had a life long interest in gourmet cooking, mostly for her family. The recipes contained in this book were formulated for use in pots made by her potter-husband, Clyde Gobble. They are both exhibiting members of Piedmont Craftsmen, Inc., Winston-Salem, North Carolina.

Additional copies of this book or any of the pottery described is available by writing directly to:

Clyde and Shirley Gobble

P. O. Box 10239

Winston-Salem, North Carolina 27108

TABLE OF CONTENTS

	Page
BREADS	
Baking Powder Biscuits	9
Corn Bread	10
Georgian Cheese Bread.	11
Irish Soda Bread	13
Oatmeal Raisin Bread	12
Peasant Nut Bread.	13
Steamed Crunchy Brown Bread.	15
Strawberry-Banana Nut Bread.	16
Sweet Rolls.	16
Whole Wheat Bread.	18
DESSERTS	
Aleksander Torte	21
Baked Custard.	22
Baked Peaches.	23
Butter Sponge Cake with Lemon Icing.	23
Christmas Pudding.	24
Cinnamon-Nut Cake.	26
Creamy Fruit Cookie Pie.	26
Crunchy Baked Apples	27
Graham Cracker Cake.	28
Japanese Fruit Cake.	29
Pineapple Sherbert	31
Pound Cake	31
Pumpkin Pie.	32
MEAT & SEAFOOD	
Baked Striped Bass	35
Barbecue Chicken in a Chicken Pot.	35
Beef and Broccoli in Wok	36
Beef Roast in Wine	36
Beef Spread.	37
Beef Tips in Wine.	37
Broccoli and Sausage Pie	38
Chicken Pot Pie.	39
Chili.	40
Chinese Shrimp and Crabmeat Casserole.	41
Fried Rice	42
Ground Beef and Corn Bread Casserole	42
Herb Chicken	40
Kulebiaka (Salmon Loaf).	43

MEAT & SEAFOOD (Continued)

Marinated Shrimp	45
Meat Loaf.	46
Pirozhki (Meat Pies)	47
Pork Loin Roast.	44
Simple Chicken in a Pot.	45
Salmon and Eggs.	48
Salmon Roll.	49
Shrimp and Crabmeat Casserole.	48
Standing Rib Roast and Yorkshire Pudding	50
Stuffed Flank Steak.	51
Stuffed Pork Tenderloin.	52
Stuffed Tomatoes	53
Tomato and Green Pepper Steak.	54
Wild Rice Chicken Supreme.	54

MISCELLANEOUS

Easy Mayonnaise.	47
Favorite Cheese Souffle.	48
Orange Egg Nog	58
Peach Halves	57
Pie Crust.	59
Pizza.	60
Wheaten Egg Pastry	59

SALADS

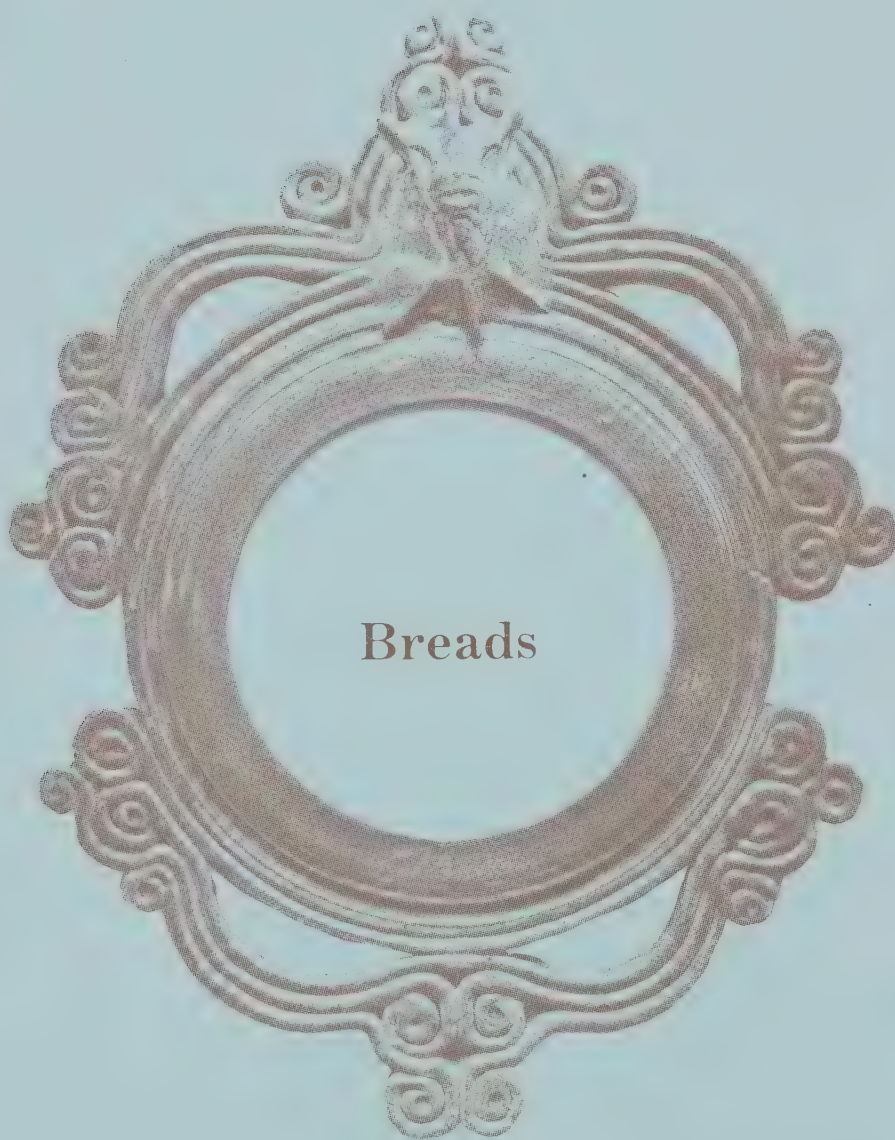
Coleslaw	63
Cucumber and Sour Cream Salad.	64
Easter Jello Salad	65
German Potato Salad.	63
Marinated Vegetable Salad.	66

SOUPS

Borshch.	69
Creamed Crab Soup.	71
Corn Chowder	70
Onion Soup	72
Potato Soup.	73
Pumpkin Soup	70
Winter-Time Soup	74
Zucchini Soup.	69

VEGETABLES

Baked Acorn Squash	77
Baked Carrots	77
Baked Corn Pudding	78
Baked Okra	78
Fresh Green Beans and New Potatoes	79
Fresh Limas and Corn	79
Green Bean Casserole	80
Herb Baked Potatoes	80
Mushroom Pie	81
Scalloped Potatoes	82
Scalloped Tomatoes	82
KITCHEN WEIGHTS AND MEASURES	83
APPROXIMATE CONVERSIONS TO METRIC MEASURES	84
APPROXIMATE CONVERSIONS FROM METRIC MEASURES	85
SUBSTITUTIONS	86



Breads

BAKING POWDER BISCUITS

Sift into a mixing bowl:

2 cups all-purpose flour

2 teaspoons double-action baking powder

1 teaspoon salt

Cut in:

2 tablespoons butter

Stir in:

2/3 cup milk

Turn out onto a floured board. With floured hands, pat down or knead about 20 strokes until smooth. Roll lightly to about 1/2 inch thick. Cut with biscuit cutter and place on buttered pie plate. Prick tops with a fork. Bake 12 to 15 minutes at 450°. Makes 12 to 15.

VARIATIONS

Buttermilk Biscuits: Substitute buttermilk for sweet milk and reduce the baking powder to 1 teaspoon and add 1/4 teaspoon baking soda.

Cheese Biscuits: Add 4 oz. grated cheddar cheese to the dry ingredients.

Sesame Biscuits: Dip cut out biscuits into melted butter and dip into a bowl of sesame seeds to coat well. Bake as directed.

Butterscotch Pinwheels: Roll out dough and spread with softened butter and sprinkle with brown sugar and cinnamon. Sprinkle with slivered almonds and roll jelly roll fashion and slice into 3/4 inch thick slices. Place cut side down into buttered pie plate and bake 15 minutes at 450°.

CORN BREAD

Sift together:

3/4 cup corn meal

1 cup flour

1/4 cup sugar

3 teaspoons baking powder

3/4 teaspoon salt

Mix in:

1 cup milk

1 egg, well beaten

2 tablespoons melted shortening

Pour into buttered pie plate. Bake in oven at 425° for 20 minutes. Slice and serve warm in pie plate.

Corn Bread is a great left-over. Try some of these ideas.

Split and spread grated cheese on slices and broil until bubbly.

Split and spread with butter and toast.

For Hors d'Oeuvres, beat one egg white until stiff and fold in 4 tablespoons mayonnaise, 1 small can potted ham and 3 tablespoons of grated cheese. Salt and pepper to taste and mix well. Spoon onto sliced corn bread and broil until golden brown.

VARIATIONS

Add to the batter 1 cup fresh corn or frozen or canned, drained corn.

Add 1 cup sour cream and reduce milk to 1/4 cup. This makes a rich bread.

GEORGIAN CHEESE BREAD

Dough:

2 packages active dry yeast
1/2 teaspoon plus 1 tablespoon sugar
1 cup lukewarm milk
3 1/2 to 4 cups all-purpose flour
2 teaspoons salt
8 tablespoons butter, softened (1/4 pound stick)

Filling:

1 pound sweet Muenster cheese, grated
2 tablespoons butter, softened
1 egg

Sprinkle the yeast and 1/2 teaspoon of the sugar over 1/2 cup of the lukewarm milk in a small, shallow bowl. Set aside for 2 to 3 minutes, then stir until the yeast is thoroughly dissolved. Place in a warm, draft free spot for 5 to 8 minutes, or until the mixture has doubled in volume. Pour 3 cups of flour into a large mixing bowl and make a deep well in the center. Add the remaining 1/2 cup milk, the yeast mixture, the remaining 1 tablespoon of sugar, 2 teaspoons of salt and 8 tablespoons of butter. With a large spoon, slowly beat the flour into these ingredients and continue to beat vigorously until smooth. Gather the dough into a ball and place it on a lightly floured surface.

Knead the dough by folding it end to end, then pressing it down, pushing it forward with the heel of your hand and folding it back. Knead in this fashion for at least 10 minutes, sprinkling the dough every few minutes with small handfuls of as much of the remaining flour as you need to prevent it from sticking to the board.

When the dough is smooth and elastic, place it in a large lightly buttered bowl. Dust the dough lightly with flour and cover the bowl loosely with a kitchen towel. Let the dough rise in the warm, draft free place for about 45 minutes to an hour, or until it has doubled in bulk and springs back slowly when gently poked with a finger. Then punch the dough down with a blow of your fist and set aside again to rise for another 30 to 40 minutes or until it doubles again in bulk.

GEORGIAN CHEESE BREAD (Cont.)

Meanwhile prepare the cheese filling. In a large mixing bowl, combine the grated cheese, softened butter and egg. Beat vigorously with a large spoon until smooth.

Preheat the oven to 375°. To make the loaf round, punch the dough down with a sharp blow of your fist, then roll it on a lightly floured surface into a circle about 22 inches in diameter.

Use the dough to line a buttered pie plate. Then fill it with the cheese mixture and fold the ends into the center. Set the loaf aside to rest for 10 or 15 minutes, then bake the bread. Turn the bread out onto a wire rack and cool a little before serving. Cut into wedges.

OATMEAL RAISIN BREAD

In a bowl let 1 cup rolled oats soak in 1 cup buttermilk for at least 1 hour. Stir in 1/2 cup firmly packed dark brown sugar and 1 egg, well beaten. In another bowl, combine 1 cup whole wheat flour, a teaspoon each baking powder and salt, and 1/2 teaspoon baking soda. Combine the two mixtures and stir in 3/4 stick butter, melted and cooled, and 1/2 cup raisins (golden) and 1/2 cup chopped walnuts. Spoon the batter into a well buttered bread pan and bake in a preheated oven 400° for 40 minutes or until risen and well browned.

Serve warm for breakfast with butter and applebutter.

IRISH SODA BREAD

3 cups wholewheat flour
1 3/4 cups white flour
1 1/2 teaspoons salt
1 1/2 teaspoons baking soda
3 tablespoons butter
2 cups buttermilk

Set oven at hot 400°.

Sift flours with salt, baking soda into bowl. Rub in butter with finger tips and mix in the buttermilk to make a soft dough. Turn dough onto a floured board and shape into a large round to fit pie plate. Place into floured pie plate and press center down slightly. Score a deep cross in the center of dough circle. Bake 25 to 30 minutes or until the bread sounds hollow when tapped with your knuckles. Serve warm in pie plate so it will keep warm. Slice into wedges and spread with butter. Great with honey.

PEASANT NUT BREAD

2 packages active dry yeast
1/2 cup warm water
1 1/4 cups whole wheat flour
1 cup ground unsalted pecans (or other nut)
1/2 cup ground unsalted sunflower seeds
1/2 cup millet
1/2 cup cracked wheat
1/2 cup yellow cornmeal
1/2 cup uncooked oatmeal
1/2 cup bulgur wheat
2 teaspoons salt
1 1/4 cups warm water
1/4 cup unrefined honey
2 tablespoons cold pressed cooking oil (sesame)
1 to 2 cups unbleached flour

PEASANT NUT BREAD (Cont.)

Dissolve yeast in 1/2 cup warm water. Mix whole wheat flour, pecans, sunflower seeds, millet, wheat flakes, cornmeal, oatmeal, bulgur wheat and salt in large bowl. Stir in 1 1/4 cups water, the honey, oil and yeast mixture; beat. Mix in enough unbleached flour to make dough easy to handle.

Turn dough onto board lightly floured with whole wheat flour. Knead until smooth and elastic, about 5 minutes. (This dough is heavy, quite unwieldy and will be hard to maneuver.) Place in greased bowl; turn greased side up. Cover - let rise in warm place until double, about 1 1/2 hours. (Dough is ready if impression remains.)

Punch down dough; let rest a few minutes, then divide in half. Roll each half into rectangle. Roll up beginning at long sides. Pinch seams to seal. Shape into loaves and place seam sides down in greased loaf pan. Cover and let rise until double in bulk, about 1 1/2 hours.

Heat oven to 350°. Bake on center rack of oven until deep golden brown and loaves sound hollow when tapped, about 40 minutes. Cool on wire rack.

Serve warm with butter. Also good toasted with cheese.

This is a very different bread and not everyone will like it. It is very nutty and crunchy.

STEAMED CRUNCHY BROWN BREAD

4 tablespoons shortening
1/2 cup sugar
2 eggs
1 1/2 cups molasses
4 1/2 cups whole wheat flour
2 teaspoons salt
1 1/2 cups yellow corn meal
3 teaspoons baking powder
3 teaspoons soda
3 1/2 cups buttermilk
1 cup nut meats
1 cup dates
1 cup crunchy granola

Cream shortening and sugar. Beat in eggs and molasses. Beat in flour, salt, corn meal, baking powder and soda. Fold in nuts, dates and granola. Pour into four well greased gelatin molds or steam molds. Cover and clamp lids or cover with double thickness of foil wrap and crimp tightly over edge of molds. Place in pot of boiling water reaching halfway to side of molds. Cover and steam 2 1/2 hours. Replace boiling water as needed. When done, uncover and place in a 300 degree oven for 15 minutes to dry out. Serve warm or toasted with butter or cream cheese.

STRAWBERRY-BANANA NUT BREAD

1 stick butter
3/4 cup sugar
2 eggs
2 ripe bananas, mashed
1 pkg. frozen strawberries (thawed and blended)
1 1/2 cups white flour
1/2 cup whole wheat flour
1 teaspoon baking soda
3/4 teaspoon baking powder
1/2 teaspoon salt
3 tablespoons milk
1/2 teaspoon vanilla
3/4 cup chopped nuts
1/2 cup bran

Beat butter and sugar until creamy. Add banana pulp, eggs and blended strawberries. Sift dry ingredients and beat into batter with milk and vanilla. Stir in bran and nuts. Pour into greased loaf pan. Bake at 350° for 1 hour.

Serve while still warm with butter.

Also good toasted with butter and honey.

SWEET ROLLS

3 cups flour
1/2 teaspoon salt
1 pkg. dry yeast
3 or 4 tablespoons lukewarm water
1/4 cup sugar
2 eggs
2 or 3 tablespoons milk
1/2 cup butter, softened
1/2 cup jam

SWEET ROLLS (Cont.)

Sift flour with salt. Sprinkle yeast over the lukewarm water and let stand 5 minutes or until dissolved. Stir yeast mixture into about 1/4 of the flour in a warm bowl to make a soft dough. Roll into a ball, cut a cross in the top to help it rise and drop into a large bowl of warm water.

Add sugar to remaining flour, make a well in the center, add eggs and work with the hand to a soft dough, adding milk if necessary - the mixture should fall from the spoon without being liquid.

Beat dough thoroughly with your hand, lifting it and letting it fall back into the bowl, for 5 minutes or until it is very smooth and elastic. If you like, this beating can be done in an electric mixer using a dough hook. Work the butter into dough until very smooth.

When yeast ball has risen to the surface of the water and has almost doubled in size, drain with a slotted spatula and add to dough. Cut and fold mixture together carefully, then knead into a large ball - it should be soft but not too sticky. Transfer to a buttered bowl, cover and chill in the refrigerator for 3 to 4 hours or overnight. At the end of this time the dough will be well risen. If leaving overnight, it may be necessary to push dough down when it has risen to the top of the bowl. When well chilled like this, it is easy to handle.

Grease a baking sheet. To shape into rolls: knead lightly, then roll out on a lightly floured board to a 15 x 10 inch rectangle. Spread with jam and roll up like a jelly roll. Press down edge firmly and cut the roll into 3/4 inch slices. Lay them, cut side down, on prepared baking sheet. Cover with a cloth and let rise in a warm place for 15-20 minutes or until almost doubled in bulk.

Set oven at 400°. Bake in heated oven for 10-15 minutes or until browned. Transfer to a wire rack immediately and when slightly cooled, brush with soft icing. Alternatively, instead of icing, brush the rolls with thin apricot jam.

VARIATIONS OF SWEET ROLLS

When dough is rolled out spread with brown sugar and cinnamon mixture. Also nuts or raisins may be spread over sugar mixture.

Spread mixture of canned pie filling (fruit) into the rolled dough.

WHOLE WHEAT BREAD

Soften 1 packet dry yeast in 1/4 cup warm water.

Combine 1/2 cup firmly packed brown sugar
3 tablespoons shortening
1 tablespoon salt and
1 cup boiling water

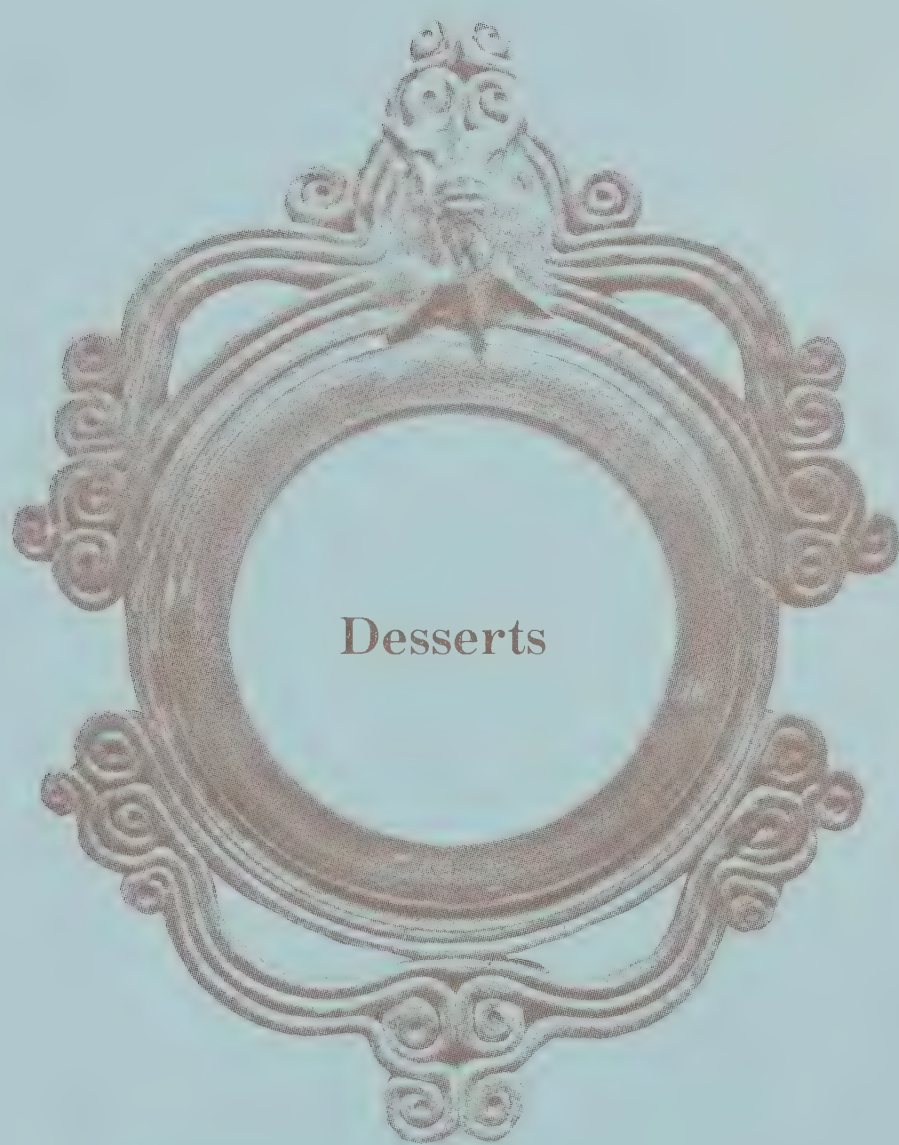
in a large bowl. Add 3/4 cup cold water. Cool to lukewarm. Stir in softened yeast. Add gradually 4 cups whole wheat flour and 1 1/2 to 2 cups all purpose white flour to form a stiff dough.

Knead on lightly floured surface until dough is smooth and satiny, about 7 to 10 minutes. (Proper kneading surface should be one that is level with the palm of your hand when standing. Countertops are seldom this height and make it very difficult to knead properly. I use my kitchen table.)

Place in a greased bowl and cover. Let rise in warm place until light and doubled in size, about 2 hours. Punch down; let rise 30 minutes.

Divide dough in half and shape into loaves. Place in greased loaf pans and cover. Let rise in warm place until light and doubles in size, about 1 1/2 hours. Bake at 350° for 50 to 60 minutes. Remove from pans immediately to cool. Serve while warm with butter or good cold.

For fancy loaf, reserve a piece of the dough and shape the rest into a loaf. Take reserved dough and roll with hands into a long coil. Fold the coil in half and twist it back and forth. Now place twisted coil on top of the loaf and cut off ends. Let rise and follow directions.



Desserts

ALEKSANDER TORTE
(Strawberry filled pastries)

Makes about 4 dozen.

1/2 pound butter
3 1/2 to 4 cups flour
3 tablespoons sugar
1 egg
1 1/2 cups strawberry preserves
2 tablespoons softened butter

In a large mixing bowl combine the chilled butter, 3 cups of the flour and the sugar and with your finger tips, rub until the mixture resembles coarse meal. Beat in the egg and continue to mix until the dough is firm.

Heat preserves over low heat until they dissolve into a thin syrup. Set aside off the heat.

Preheat the oven to 250°. Cut the chilled pastry in half and shape each half into a rectangle. One half at a time roll the pastry between two sheets of lightly floured wax paper into a rectangle approximately 10 inches wide and 15 inches long. With a pastry brush, coat each of 2 cookie sheets with 1 tablespoon of butter and sprinkle them with flour, tipping the sheets from side to side to coat them evenly. Then invert the sheets and tap them against a hard surface to dislodge any excess flour. Using the wax paper to lift the pastry, place on cookie sheets. Remove paper. Bake 40 minutes, or until the pastry begins to turn a pale gold. Watch carefully for any sign of burning and regulate the heat accordingly. With a spatula spread the strawberry preserves mixture over one sheet of the pastry, covering it completely and smoothly. Slide the second sheet of pastry gently onto the top of the first one.

Lemon Icing

2 cups confectioners sugar
1/4 cup cold water
2 teaspoons lemon juice
1 teaspoon lemon peel, grated

ALEKSANDER TORTE (Cont.)

Mix all ingredients together in a mixing bowl to form a thin paste and spread over the top of the pastry with a spatula. Set the torte aside to cool to room temperature. With a small sharp knife or pastry wheel, slice the torte into strips 1 inch wide and 2 inches long into diamond shapes.

Great to serve with hot tea.

BAKED CUSTARD

1 can Eagle Brand Sweetened Condensed Milk
3 cups hot water
6 eggs, slightly beaten
1/2 teaspoon salt
1 tablespoon vanilla extract
Nutmeg

Combine milk and water. Stir gradually into eggs. Stir in salt and vanilla. Pour into individual custard cups and place in tray. Fill tray with warm water to reach halfway of the cups. Bake in 325° oven for 30-45 minutes or until a knife inserted near center cup comes out clean. Remove from oven and take cups out of tray and pour water from tray. Then replace cups for serving from tray. Do not leave custard in hot water as it will continue to cook and will cause custard to separate.

BAKED PEACHES

3 cups sliced peeled peaches
2 tablespoons sugar
2 cups Half and Half milk
3 eggs
1/4 cup flour
Pinch of Salt
3 tablespoons sugar
1 teaspoon vanilla

Sprinkle a well buttered deep dish pie plate with 2 tablespoons sugar. Distribute the peaches over the sugar. In a blender, blend milk, eggs, flour, salt, sugar and vanilla. Pour over the fruit. Bake in a preheated oven 375° for 40 to 50 minutes or until it is well puffed and golden. Sprinkle with sifted confectioners sugar and serve warm.

BUTTER SPONGE CAKE WITH LEMON ICING

11 beaten egg yolks
2 cups sugar
1 cup scalded milk
1 teaspoon vanilla
2 teaspoons grated lemon rind
1/2 teaspoon lemon extract
2 1/4 cups sifted cake flour
2 teaspoons baking powder
1/2 cup melted butter

Beat egg yolks with sugar until light colored and fluffy. Add slightly cooled milk, vanilla, lemon rind and lemon extract.

Sift flour, baking powder together 3 times; add to egg mixture. Fold in butter.

Bake in 2 paper-lined 9 inch pans in moderate oven 350° about 40 minutes. To make 1/2 the recipe, use 6 egg yolks and cut the rest of the ingredients to 1/2. Bake in one pan.

LEMON ICING FOR BUTTER SPONGE CAKE

1 3/4 cups sifted confectioners sugar
1/4 cup melted butter
1/4 cup lemon juice
1 tablespoon cream
1/8 teaspoon grated lemon peel
1 3/4 sifted confectioners sugar

Combine 1 3/4 cups sugar with butter, lemon juice, cream and lemon peel; beat until smooth. Add remaining 1 3/4 cups sugar; beat until spreading consistency. Frost the cake.

CHRISTMAS PUDDING

1 jar (8 oz.) mixed candied fruit
1 jar (4 oz.) candied citron
1 jar (4 oz.) candied pineapple
1/4 lb. suet
1 cup walnuts
1 cup dark raisins
1 cup light raisins
1 tablespoon cinnamon
1 1/2 teaspoons ground ginger
1/4 teaspoon nutmeg
1/2 teaspoon allspice
1/4 teaspoon salt
1 cup sugar
1/2 cup strawberry preserves
1 1/2 cups dry bread crumbs
4 eggs
2 tablespoons milk
1/2 cup brandy
1/2 cup sherry

CHRISTMAS PUDDING (Cont.)

Chop candied fruit, citron, pineapple, suet and nuts fine. In large bowl combine fruit, citron, pineapple, suet, walnuts, raisins, spices, salt, sugar, preserves and bread crumbs. In large bowl, beat eggs with electric mixer until very thick. Beat in milk, brandy and sherry; blend well. Add egg mixture to fruit mixture. With large spoon mix well. Turn batter into a well greased 1 1/2 quart pudding mold. Clamp on top. Place mold on trivet in kettle. Pour in boiling water to come halfway up side of mold. Cover kettle. Steam pudding 4 hours. Water should boil gently; add water as needed. Unmold and serve or cool and store. To store, refrigerate pudding, still in mold, several weeks or cover with brandy soaked cheese cloth and wrap tightly with foil.

To serve warm pudding, remove the foil and cheese cloth and rewrap tightly in foil. Warm in oven at 300° until warm to touch, about 15 to 20 minutes. Turn out on serving plate. To flame pudding: pour several tablespoons brandy over hot pudding. Heat 1/2 cup brandy gently in a small heavy saucepan. When vapor rises, ignite. Pour flaming over pudding. Carry carefully to table. Serve with Hard Sauce.

Hard Sauce

2/3 cup butter, softened
2 teaspoons vanilla extract
2 cups confectioners sugar

Cream butter in small bowl and add vanilla and sugar. Beat until fluffy.

CINNAMON-NUT CAKE

In a bowl cream together 2 sticks (1 cup) butter, softened and cut into pieces, and 1 1/4 cups sugar combined with 1/2 teaspoon cinnamon until the mixture is very light. Beat in 2 eggs. In another bowl, sift together 2 1/2 cups flour, 4 teaspoons baking powder and 1/2 teaspoon salt. Add the flour mixture, 1/2 cup at a time, to the egg mixture alternately with 1 1/4 cups milk and combine the batter until it is smooth. Pour the batter into a buttered and floured pie plate. Spread evenly with a metal spatula and bake the cake in the center of the preheated oven 350° for 45 minutes or until it is well browned and a cake tester inserted in the center comes out clean. Sprinkle the cake with 1/3 cup sugar combined with 1/2 teaspoon cinnamon and 1/3 cup pecan meal (ground pecans). Serve warm for breakfast or any time.

CREAMY FRUIT COOKIE PIE

1 roll Pillsbury Slice and Bake Cookies (Butterscotch)
1 cup whipping cream
2 cups (7 oz. jar) marshmallow creme
2/3 cup (9 oz. can) drained crushed pineapple
1/3 cup chopped maraschino cherries
1/3 cup chopped nuts (pecans)

Slice cookie dough 1/8 inch thick and line sides of pie plate overlapping a little and line the bottom. Bake at 375° for 7 to 9 minutes. Cool. Beat whipping cream until thick. Fold in marshmallow creme; lightly fold in pineapple, cherries, and nuts. Pour in shell and chill before serving.

CRUNCHY BAKED APPLES

6 to 7 medium apples
1/2 cup brown sugar
2 tablespoons flour
Nutmeg and cinnamon
8 thin pats of butter

Wash, core and slice apples. Do not peel. Place in pot. Cover apples with a layer of brown sugar and flour. Sprinkle generously with spices. Spot butter pats all over. Bake in 300° oven for 1 hour, stirring occasionally.

In medium bowl mix the following:

1/2 cup brown sugar
1/4 cup white flour
1/4 cup whole wheat flour
1/4 cup wheat germ
1/2 cup crunchy granola*
1/2 stick butter

Mix with fork or hand until crumbly. Set aside. After the apples have cooked an hour, remove from oven and put topping over them. Return to oven and bake 30 minutes more or until top is brown. Serve warm with ice cream or whipped cream.

* Crunchy granola is a health food cereal. If not available, substitute nuts and oats.

GRAHAM CRACKER CAKE

6 egg whites, room temperature
1/2 teaspoon salt
6 egg yolks
1 1/2 cups sugar
1 teaspoon baking powder
2 teaspoons vanilla
1 teaspoon almond extract
2 cups graham cracker crumbs
1 cup finely chopped walnuts
2 cups non-dairy whipped topping
Brown sugar topping

Beat egg whites and salt in large mixing bowl on low speed until foamy. Beat on high speed until stiff but not dry. Beat egg yolks in small mixer bowl on high speed until thick and lemon colored. Beat in sugar gradually on high speed until mixture is thick and forms ribbons, about 10 minutes. Beat in baking powder, vanilla and almond extract. Fold egg yolk mixture, graham cracker crumbs, and walnuts into the egg whites. Pour into 2 greased and floured layer pans. Bake until wooden pick inserted in center comes out clean, about 25 minutes. Cool cake in pans 10 minutes; remove from pans and cool completely on wire racks. Make Brown Sugar Topping. Place cake layer on serving plate; spread with 3/4 cup of the whipped topping. Place second cake layer over whipped topping. Spread remaining whipped topping over top. Drizzle with Brown Sugar Topping. Garnish with walnut halves.

Brown Sugar Topping

1 egg, slightly beaten
1/2 cup packed brown sugar
2 tablespoons butter
2 teaspoons flour
Juice of 1/2 lemon
Lemon peel
1/2 teaspoon vanilla

Combine all ingredients except vanilla in small saucepan; cook and stir over low heat until thick and smooth, about 5 minutes. Stir in vanilla. Let cool at room temperature.

JAPANESE FRUIT CAKE

- 1 cup butter
- 2 cups sugar
- 4 eggs
- 3 cups flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 cup buttermilk
- 1 teaspoon vanilla
- 1/3 cup chopped nuts
- 1/3 cup chopped dates
- 3/4 teaspoon cinnamon
- 3/4 teaspoon allspice
- 3/4 teaspoon mace
- 1/2 teaspoon cloves

Preheat oven to 350°. Grease and dust flour in 3 layer pans. Cream butter and sugar well. Add eggs one at a time beating well after each egg. Sift flour, soda and salt. Alternately add flour mixture and buttermilk until all is blended. Add vanilla and mix.

Pour 1/3 batter into one pan and set aside. To remaining batter, stir in nuts, dates, cinnamon, allspice, mace and cloves. Pour batter into remaining 2 pans. Bake in 350° oven for 30-35 minutes.

Filling

- 2/3 cup sugar
- 1/4 teaspoon salt
- 4 tablespoon cornstarch
- 3/4 cup pineapple, crushed
- 1 tablespoon butter
- 2 tablespoons grated orange rind
- 2 tablespoons lemon juice
- 1 cup pecans
- 1/4 cup orange juice

JAPANESE FRUIT CAKE (Cont.)

Mix sugar, salt and cornstarch. Gradually blend in orange juice and lemon juice. Cook over slow heat stirring constantly until mixture thickens. Blend in butter and grated orange rind. Stir in pineapple and nuts.

Arrange one spice layer on cake plate and top with half of the filling mixture. Next place plain layer and top with remaining filling mixture. Top with spice layer. Ice cake with boiled icing and sprinkle generously with fresh coconut.

Boiled Icing

In the top of a double boiler mix:

3/4 cup sugar
2 tablespoons water
1/8 teaspoon cream of tartar or 1 teaspoon light corn syrup
Few grains salt
1 egg white
1 cup fresh grated coconut

Beat 1 minute with a rotary beater. Set over boiling water and beat until stiff enough to stand up in peaks. With an electric beater, the frosting may be stiff enough in 4 minutes.

Remove from the heat and continue beating until thick enough to spread.

Add 1/2 teaspoon vanilla.

Frost top and sides of cake and sprinkle with fresh coconut.

THIS IS A CHRISTMAS SPECIAL!

PINEAPPLE SHERBERT

In a saucepan combine 1 3/4 cups plus 2 tablespoons sugar and 1 3/4 cups water and bring the water to a simmer over moderate heat. Stir once or twice and wash down any sugar crystals clinging to the sides of the pan with a brush dipped in cold water. Boil the syrup for 5 minutes and let it cool completely. With a stainless steel knife, cut off the top fifth of a ripe large pineapple and with a grapefruit knife cut the fruit from both sections leaving a 1/4 inch shell. Reserve the shell. Cut away and discard the core and dice the fruit.

In a blender puree the pineapple in batches with 1/3 cup lemon juice. Combine the puree with the syrup in an ice cream freezer. Add 1 teaspoon grated lemon rind and freeze.

Fill the reserved pineapple shell with the sherbert and top with sweetened fresh strawberries.

POUND CAKE

1 1/2 cups butter, softened
1 lb. confectioners sugar, sifted
6 eggs
1 teaspoon vanilla
2 3/4 cups sifted cake flour

In large bowl of mixer beat butter until creamy. Gradually beat in the sugar, beating well after each addition until light and fluffy. Beat in eggs one at a time, beating well after each one. Beat in vanilla. Gradually and very gently stir in flour, blending just until flour is thoroughly incorporated - do not overmix. Turn into well buttered and lightly floured tube pan and bake in preheated oven at 300° for 1 1/2 hours or until pick inserted comes out clean. Cool in pan for 5 minutes. Turn out on rack and cool completely.

Cake can be sprinkled with confectioners sugar or a lemon butter icing can be poured over and sprinkled with grated lemon rind.

PUMPKIN PIE

1 unbaked pastry shell (See page 59)
2 cups canned or cooked pumpkin
1 can Eagle Brand Sweetened Condensed Milk
1 egg
1/2 teaspoon salt
3/4 teaspoon cinnamon
3/4 teaspoon nutmeg
1/2 teaspoon ginger

Combine all ingredients in a mixing bowl and blend until smooth. Pour mixture into unbaked pastry shell. Bake in moderate oven 375° for 50-55 minutes or until knife inserted near center comes out clean.

Meat
and
Seafood

BAKED STRIPED BASS

1/4 cup finely diced carrots
1/2 cup finely diced potato
1 tablespoon finely chopped shallot
3 mushrooms (chopped)
Salt and freshly ground pepper
1 2 1/2 to 3 lb. whole striped bass (head removed)
2 teaspoons rosemary
1 tablespoon lemon juice
2 tablespoons butter

Preheat oven to 400°. Scatter carrot, potatoes, shallot and mushrooms in the bottom of pot. Season with salt and pepper.

Trim the fins and tail of fish so that it fits the pot. Sprinkle the cavity with salt, pepper and rosemary. Sprinkle outside with lemon juice, salt and pepper.

Set the fish on top of the vegetables. Dot with butter and bake 30 minutes or until fish flakes easily.

BARBECUE CHICKEN IN A CHICKEN POT

1 fryer (2 1/2 to 3 lbs.)
1/4 cup vinegar
3 tablespoons sugar
1 cup catsup
2 tablespoons worchestershire sauce
1 teaspoon prepared mustard
2 stalks celery (diced)
1 onion (chopped)

Wash fryer well and place in Chicken Pot. Pour the following sauce over it after mixing together the remaining ingredients. Place pot in 350° oven covered. Bake one hour. Then remove cover. Baste with sauce every 5 minutes for 20 minutes. Serve.

BEEF AND BROCCOLI IN WOK

2 tablespoons sesame oil
1 pound lean sirloin steak
1 package frozen broccoli or fresh broccoli (10 oz.)
2 medium onions, sliced
1/2 can water chestnuts (8 1/2 oz. can) sliced
1 cup beef broth
Soy sauce
1 teaspoon sugar
Salt and pepper to taste
1/2 cup white wine
1 tablespoon cornstarch
1 teaspoon sugar

In a wok, put sesame oil and tip wok to coat with oil. Heat until water sizzles when sprinkled into wok. Add the steak which has been cut into small cubes and trimmed of all fat. Saute until meat is done. Sprinkle meat generously with soy sauce. Add onion, broccoli and water chestnuts. Sprinkle again with soy sauce but beware, it is very salty. Saute until broccoli is tender. Add beef broth and bring to a boil. In a cup pour the wine and add the cornstarch and stir until smooth. Stir wine mixture into boiling broth and cook until slightly thickened. Salt and pepper to taste. Add sugar and stir well. Serve over a mound of rice. Serves 4.

BEEF ROAST IN WINE

4 to 5 pound beef roast (sirloin, chuck or pot)
3 onions
Cloves
1 cup red wine
2 bay leaves
Salt and pepper to taste

Salt and pepper roast generously. Place roast in chicken pot. Peel and clean whole onions. Stud with cloves, sticking the cloves into the onions. Place on top of roast. Pour in wine and add bay leaves. Cover pot and place in 350° oven for 2 hours or until roast is done. Serve hot with pot juices. Serves 6 to 8.

BEEF SPREAD

2 cups rare roast beef, chopped very finely
1 medium onion, chopped finely, or whirled in the blender
1 cup sour cream
1 teaspoon Dijon mustard
1/2 teaspoon salt
Pepper to taste
3 or 4 drops Tabasco Sauce

Chop beef into very tiny cubes about 1/4 inch square. In a mixing bowl, stir together all ingredients. Chill for 2 hours before serving. Serve on crackers or toasted french bread or onion rolls.

TO WHIRL ONION IN BLENDER. Cut peeled onion into quarters, add water to blender and whirl until onion is all minced. Pour mixture into a strainer and drain well.

BEEF TIPS IN WINE

2 lbs. beef tips
2 red onions (sliced)
Oil
Flour
Salt and pepper
1 1/2 to 2 cups burgandy wine

Coat beef tips with flour. Brown in fry pan in small amount of oil. When well browned remove tips to pot. Pour wine over drippings in pan and bring to a boil. Meanwhile, salt and pepper tips and place onions on top of tips. Then pour the boiling wine mixture over tips being sure to scrape the pan good. Cover and place in oven at 300° for 2 hours, or until done and tender. Serve with buttered noodles or rice.

BROCCOLI AND SAUSAGE PIE

Recipe of Wheaten Egg Pastry (See page 59)

Make cheese sauce:

3 tablespoons butter
3 tablespoons flour
1 1/2 cups Half and Half milk
Salt and pepper
2 tablespoons chopped parsley
3/4 cup grated Swiss cheese

Melt butter in saucepan and blend in the flour until smooth over medium heat. Add milk and stir until sauce thickens. Add grated cheese and cook until all cheese is melted, stirring constantly. Add salt and pepper to taste and parsley. Stir well. Set aside.

1 package (10 oz.) broccoli
1/2 pound bulk sausage

Steam broccoli until just tender. When broccoli is done, set aside to cool enough to chop into small pieces. Fry sausage and drain on paper towel. Crumble the cooked sausage.

Add broccoli and sausage to cheese sauce.

Roll out pie crust to fit a deep dish pie plate and pour cream mixture into unbaked shell. Roll a top and cover the pie. Brush top with milk and sprinkle with sesame seeds.

Bake in 350° oven for 20-25 minutes or until pastry is a delicate brown.

CHICKEN POT PIE

1 large fryer chicken
1/2 cup white wine
Salt and pepper

1 recipe of pie pastry (wheaten egg pastry)
3/4 cup Half and Half milk
1/2 cup water
2 tablespoons cornstarch
1/2 pkg. frozen snow peas (10 oz. pkg.)
1/4 cup sesame seeds
1/2 stick butter cut into pats

Place whole or cut chicken into chicken pot. Pour wine over and salt and pepper it. Bake in 375° oven about 1 hour or until done. Remove from oven. Let chicken cool on platter and remove all the meat from the bones. Break meat into small pieces. Reserve broth in pot. Make wheaten egg pastry and line the bottom of cleaned chicken pot. Add chicken, snow peas and butter pats.

Strain broth into sauce pan and add Half and Half. Heat and thicken with cornstarch mixed with water. Pour sauce over chicken. Sprinkle with additional salt and pepper to taste.

Cover top with rolled out pastry. Brush pastry with milk and sprinkle sesame seeds over top. Bake at 375° for 25 minutes or until brown.

CHILI

2 pounds lean ground beef
1 teaspoon salt
1 large chopped onion
1 can tomato paste (12 oz.)
2 cups water
3 tablespoons vinegar
2 tablespoons chili powder
2 tablespoons mustard (prepared)
1/2 teaspoon black pepper
Dash cayenne
1 teaspoon sugar

Brown meat in skillet. Remove meat to a chicken pot and add remaining ingredients and stir well. Bake in oven at 300° for one hour. I like to bake an additional hour at 250° but it is not necessary.

HERB CHICKEN

1 broiler-fryer (about 3 lbs.)
1 teaspoon garlic salt
1/2 teaspoon rosemary (crumbled)
1/2 teaspoon basil (crumbled)
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 lb. mushrooms
12 small onions (peeled)

Heat oven to 400°. Wash and dry chicken. Sprinkle with seasonings. Place quartered mushrooms and onions in bottom of pot. Place chicken over them. Cover. Cook one hour and 15 minutes or until chicken is done.

CHINESE SHRIMP AND CRABMEAT CASSEROLE

1 lb. cooked and cleaned shrimp
1/2 cup chopped celery
1 cup chopped onion
1/2 cup water
2 medium mushrooms, chopped finely
6 ounces cashew nuts
4 ounce can pimento, drained and chopped
5 ounce can water chestnuts, sliced
1 can crabmeat, drained
1 1/2 cups medium cream sauce
2 three-ounce cans Chinese Noodles (Fried Noodles)

Simmer the celery and onion in the water in a covered saucepan until the onion is soft, 3 to 4 minutes. Drain. In a large mixing bowl, stir in celery, onion, shrimp, crabmeat, mushrooms, cashew nuts, pimento, water chestnuts and add cream sauce. Mix together well. In the tray of a cup custard set or large flat casserole, line the bottom with one can of the noodles. Pour shrimp mixture over noodles and top with remaining can of noodles. Bake for 30 minutes in oven at 350°. Serves 6 to 8.

Cream Sauce

Melt 3 1/2 tablespoons butter in a saucepan and add 3 1/2 tablespoons of flour. Stir until well mixed. Add 2 1/2 cups milk and salt and pepper to taste. Stir until thick.

FRIED RICE

2 cups cooked wild rice (or plain rice), chilled
2 tablespoons sesame oil
1 onion, sliced
1 can water chestnuts (8 1/2 oz. can), sliced
1 small green pepper, chopped
1 medium firm tomato, quartered
1/2 package frozen snow peas (10 oz. pkg.)
1/2 package frozen broccoli (10 oz. pkg.)
1/4 cup slivered blanched almonds
1/4 cup soy sauce
1 cup chopped meat (ham, chicken, pork or beef), cooked
2 eggs

In a wok heat oil and tip to coat pan with the oil. Heat until water sizzles when dropped into it. Add soy sauce and immediately add onion, green pepper and saute. Then add broccoli and snow peas and saute lightly until broccoli is tender. Add remaining ingredients except eggs and heat all well. In a cup stir the eggs with a fork and pour over rice mixture stirring until all is blended and creamy. Remove from wok immediately. Serve hot. Serves 4 to 6.

GROUND BEEF AND CORN BREAD CASSEROLE

1 1/2 pounds lean ground beef
2 tablespoons butter
1 onion, chopped
1 cup condensed consomme'
1 teaspoon chopped parsley
1 teaspoon salt
2 tablespoons chili sauce
1/8 teaspoon pepper
2 tablespoons worchestershire sauce
1/2 recipe of corn bread

Saute the beef and onion in the hot fat in a heavy skillet. Stir in the consomme', parsley, salt, pepper and Worchester-shire sauce. Add chili sauce. Spread the mixture in a deep dish pie plate. Make corn bread mixture and spoon on top of meat mixture, smoothing with a knife. Bake 25 minutes at 350'

KULEBIAKA (SALMON LOAF)

Pastry:

4 cups all-purpose flour
1 1/2 sticks butter
6 tablespoons chilled Crisco
1 teaspoon salt
10 to 12 tablespoons ice water

In a large chilled bowl, combine the flour, butter, shortening and salt. Working quickly, use your fingertips to rub the flour and fat together until they blend and resemble coarse meal. Pour 10 tablespoons of the water over the mixture all at once, toss together lightly and gather into a ball. If the dough seems crumbly, add up to 2 tablespoons more ice water by drops. Divide the dough in half, dust each half with flour, and wrap them separately in wax paper. Refrigerate 3 hours or until firm.

Salmon Filling

6 tablespoons butter
1/2 pound fresh mushrooms, sliced
3 tablespoons lemon juice
Salt and pepper to taste
3 cups finely chopped onions
1 cup cooked rice, cooked in chicken stock
2 1/2 pounds salmon (canned)
1 tablespoon dill leaves (chopped)
3 hard cooked eggs, chopped

Melt butter in skillet. Add mushrooms and saute. With a slotted spoon, transfer the mushrooms to a small bowl and toss them with lemon juice, 1/2 teaspoons salt and a little pepper. Melt 4 more tablespoons of butter in the skillet and add chopped onions; saute. Stir in remaining salt and a little pepper. Scrape into mushrooms.

To the cooked rice, add the mushroom and onion mixture and salmon. Add chopped eggs and toss together lightly. Taste for seasonings.

KULEBIAKA (SALMON LOAF)

(Continued)

Preheat oven to 400°. Place one ball of dough on a floured surface and roll it into a dough rectangle about 1 inch thick. Dust with flour and roll until dough is about 1/8 inch thick, then trim it to a rectangle 7 inches wide and 16 inches long.

Coat a large cookie sheet with 2 tablespoons of butter, drape the pastry over the rolling pin and unroll it over the cookie sheet. Place the filling along the length of the pastry, leaving a 1 inch border of dough exposed around it. With a pastry brush, brush the exposed rim of dough with a little beaten egg. Mound salmon mixture on top of rectangle patting firmly. Roll the other half of the dough into a rectangle about 9 inches wide and 18 inches long, drape over the pin and unroll over the filling. Seal the edges by pressing down hard with the back of a fork.

Take left over pastry and roll out. Cut out a fish shape or two and use for decorations on top of pastry. Coat the entire surface with beaten egg to which a little cream has been added. Place pastry shapes on top and refrigerate 20 minutes. Pour 1 tablespoon of melted butter into holes cut into the dough for vents. Bake in the center of the oven for 1 hour or until golden brown. Serve at once with little pitchers of melted butter and bowls of sour cream. Serves 8 to 10.

PORK LOIN ROAST

1 - 3 to 3 1/2 lb. pork loin roast (center cut)
Salt and pepper to taste
1 teaspoon crumbled sage
2 carrots sliced
1 white turnip (cut in eights)
1 leek, sliced

Preheat oven to 400°. Rub salt and pepper and sage on roast. Place in pot. Add carrots, turnip and leek around roast. Cover and bake 2 1/2 hours or until done.

MARINATED SHRIMP

2 lbs. shrimp
3 large red onions, thinly sliced
2 bay leaves, crumbled
Salt and pepper to taste
4 or 5 drops of Tabasco Sauce
1 lemon, thinly sliced
1/2 cup capers
1/2 cup chopped parsley
2 teaspoons crumbled dried tarragon
Olive oil
Fresh lemon juice (1/4 cup)

Cook the shrimp in simmering salted water for 3 or 4 minutes or steam the shrimp until just turned pink. Drain and cool. Peel and clean. Arrange in small covered casserole dish in alternate layers with sliced onions, bay leaves, salt, pepper, and hot tabasco sauce. Add lemon slices, capers, herbs and just enough olive oil to cover. Add lemon juice. Let the shrimp stand for 4 to 5 hours in the refrigerator (covered) until mellow. Delicious with thin rye bread and butter sandwiches. I use this as an appetizer. Serve with cocktail picks and butter bread. It's a little messy but most people do not seem to mind since they taste so good.

SIMPLE CHICKEN IN A POT

1 - 2 1/2 to 3 lb. fryer
Salt
Lemon and pepper seasoning
3 tablespoons butter

Wash and clean chicken well. Rub salt and lemon and pepper seasoning in cavity and outside chicken. Place in pot and put the butter on top of the chicken. Place in oven and bake at 400° for 1 hour and 15 minutes or until chicken is done.

MEAT LOAF

2 lbs. fresh ground lean beef
1/2 lb. ground pork
1/2 lb. ground veal
1 large onion, chopped
1/2 green pepper, chopped
3/4 cup oatmeal
1 egg
2 teaspoons salt
Course ground pepper
1/2 cup milk
1 teaspoon sweet basil
1 cup tomato sauce
3 bacon strips
3 tablespoons sunflower seeds

Mix together all ingredients except 1/2 cup of the tomato sauce and bacon. Press well into loaf pan. Cover with remaining sauce and top with the bacon strips. Bake in oven 350° for 1 hour.

A variation of this meat loaf is to add mozzarella cheese slices to the baked loaf and broil until bubbly.

PIROZHKI (MEAT PIES)

Makes 40 small pies

Use pastry for Kulebiaka

Filling

4 tablespoons butter

2 1/2 cups chopped onions (finely)

1/4 head small cabbage, chopped very finely

1 1/2 lbs. lean ground beef

2 hard cooked eggs, chopped

2 tablespoons chopped dill leaves

1 tablespoon lemon juice

2 teaspoons salt

Pepper to taste

Melt butter in skillet and saute onions. Stir in beef and brown. Add cabbage and cover to steam. Cool meat mixture and grind in the food grinder on a fine blade. Combine the meat mixture in a large bowl with eggs, dill, salt and pepper and lemon juice.

Preheat oven to 400°. On a lightly floured surface, roll the dough into a circle about 1/8 inch thick. With a 3 inch cookie cutter, cut out as many circles as you can. Gather the scraps into a ball and roll out again, cutting additional circles. Drop a heaping tablespoon of filling in the center of each round and flatten slightly. Fold in the two ends of the dough about 1/2 inch. Last fold remaining ends. Pinch together to hold closed. Place the pirozhki seam sides down on a buttered baking sheet. Bake for 30 minutes or until golden brown. Serve with sour cream.

SALMON AND EGGS

7 eggs
1/4 lb. fresh or canned smoked salmon
1 cup heavy cream
Salt and pepper to taste
Juice of a lemon
1/2 cup Swiss cheese

Butter custard cups. Arrange salmon in bottom of cups. Squeeze lemon juice over salmon and pour in half of the cream. Break one egg into each cup and spoon over remaining cream. Salt and pepper to taste. Sprinkle the cheese into each one.

Place cups in tray. Pour hot water into tray to about half full. Bake in oven at 350° for 10 minutes. Serve at once.

SHRIMP AND CRABMEAT CASSEROLE

1 lb. raw shrimp, peeled and cleaned
1 can crabmeat, drained, or 1 cup fresh
4 stalks celery, cleaned and sliced
1 green pepper, chopped
1 onion, chopped
1 cup mayonnaise
1 cup buttered bread crumbs

Mix shrimp, crabmeat, celery, peppers, onions and mayonnaise. Season with salt and pepper. Pour into buttered casserole. Melt butter into pan and mix bread crumbs. Pour buttered bread crumbs on top of shrimp mixture. Bake in 350° oven for 30 minutes.

This is also nice as a first course to a meal and served in cup custard cups.

SALMON ROLL

1 cup (1/2 lb.) flaked fresh cooked or canned salmon
4 eggs, separated
6 tablespoons grated Parmesan cheese

Filling

2 cups bechamel sauce, made with 3 tablespoons butter,
2 1/2 tablespoons flour and 2 cups milk
Salt and pepper to taste
1 cup cooked shrimp

To make the filling, season the bechamel sauce well. The sauce should be creamy and thick enough just to drop from the spoon. Add 1/4 cup of the sauce to flaked salmon and stir remaining sauce into the shrimp. Cover and keep warm. Make the roulade case by using heavy duty foil in two layers. Cut a 12 x 17 inch rectangle and fold a one inch border creasing it well to make a pan. If necessary, secure corners with a paper clip. Butter the case well. Set oven at 400°.

Beat the egg yolks one at a time into the salmon mixture with 2 tablespoons cheese. Beat egg whites in another bowl until they hold a stiff peak and fold them into the salmon mixture with a metal spoon. Spread quickly and evenly in the case and bake at once in heated oven for 10 minutes or until the roll is well risen and firm to the touch.

Have a large sheet of wax paper sprinkled with the remaining cheese ready. Quickly turn the roll onto this and peel off the foil at once. Trim off the sides, spread with the shrimp mixture, tilt paper and roll up like a jelly roll. Transfer to a fish platter. Sprinkle with more cheese. Serve at once. Serves 6.

STANDING RIB ROAST

Rib Roast, about 11 pounds

Let the meat come to room temperature and rub it well with salt and pepper. Roast the meat on the rack of a roasting pan in a preheated oven 450° for 25 minutes. Reduce the heat to slow 325° and roast meat for 2 hours and 30 minutes more. Transfer the roast to a heated platter and let it stand for 15 minutes. Pour off and reserve for Yorkshire pudding 1/2 cup of the drippings. Add 1 cup beef broth and deglaze the pan over high heat, scraping up the brown bits clinging to the bottom and sides. Season the juice with salt and pepper and strain it into a heated gravy warmer. Serves 10.

YORKSHIRE PUDDING

Into a bowl sift together 3 3/4 cups flour and 1 teaspoon salt. Add 1 1/4 cups milk, 3/4 cups water and 4 eggs. Beat the mixture until smooth. Let the batter stand covered for at least 2 hours.

In a deep dish lasagne pan, heat 1/2 cup reserved beef drippings in a preheated, very hot 450° oven for 10 minutes. Stir the batter, pour it into the dish and bake the pudding for 15 minutes. Reduce the heat to 350° and bake the pudding for 20 to 30 minutes more or until it is puffed and golden. Serves 10.

This is a Christmas Day favorite and a real extravagance.

STUFFED FLANK STEAK

- 1 flank steak
- Salt and pepper
- 1 cup bread crumbs
- 1 teaspoon thyme
- 1/2 teaspoon marjoram
- 4 tablespoons chopped parsley
- 2 cloves garlic, chopped
- 2 egg yolks
- 1/4 cup heavy cream
- 1 carrot, cut in 1 inch lengths
- 1 leek, sliced
- 1 bay leaf

Preheat oven to 350°. Season steak on both sides. Combine bread crumbs, thyme, marjoram, parsley, garlic, yolks and enough cream to make a spreadable stuffing. Season to taste with salt and pepper.

Spread over flank steak, roll jelly roll style, tucking in the edges and secure with string. Place in pot with remaining ingredients. Cover and bake 2 1/2 to 3 hours.

STUFFED PORK TENDERLOIN

3 pork tenderloins (about 2 lbs. each)
2 tablespoons butter
1/4 cup sherry
1 tablespoon flour
1 1/2 cups stock
Salt and pepper

Stuffing

1/2 lb. ground veal
1 medium onion, chopped
2 ribs of celery, chopped
1/4 cup butter
1 tablespoon chopped parsley
1 teaspoon mixed herbs (thyme and basil)
1 teaspoon sage
Grated rind and juice of 1/2 lemon
1 cup brown wheat bread crumbs
1 egg, beaten

Split the pork tenderloins lengthwise two-thirds of the way through. Open them up so they are flat, put between two sheets of wax paper and pound each with a mallet or rolling pin to 1/2 inch thick.

Set oven at moderate 350°.

To make the stuffing: Cook onion and celery in butter until soft but not brown. Add to the remaining ingredients in a bowl, season and stir in enough beaten egg to bind the mixture. Layer stuffing between each split tenderloin and shape the meat into a loaf. Tie it with string at 1 1/2 inch intervals or fasten with skewers.

Heat butter in fry pan and brown the pork on all sides. Place pork into chicken pot and pour sherry into pan and bring to boil. Pour sherry over the pork. Cover chicken pot with lid and bake in oven for 1 1/2 to 2 hours or until the pork is very tender.

Remove pork from oven and transfer to platter, keeping warm.

STUFFED PORK TENDERLOIN (Cont.)

To make gravy: Stir flour into a small amount of cold water in a cup until all lumps are gone; then stir into juices in the chicken pot. Return to oven and bake about 10 minutes or until gravy is thickened.

Serve roast after strings and skewers are removed. Slice and dribble a little gravy over the top. Serve gravy with the meat. Serves 6 to 8.

STUFFED TOMATOES

4 large firm ripe tomatoes
1/2 lb. ground lean beef
3 tablespoons butter
1 small onion, chopped
1/2 teaspoon oregano
1/2 cup bread cubes
1/4 lb. cheddar cheese, grated

Cut the tops off the tomatoes. Scoop the inside meat out into a bowl and reserve. Salt and pepper shells. Place in a buttered pie plate. In a skillet, melt butter and saute chopped onion. Brown ground beef. Add bread cubes and tomatoes. Season to taste. Stuff meat mixture into tomato cups and bake in 350° oven for 20 minutes. Remove from oven and top each tomato with cheese and broil until cheese is bubbly. Serves 4.

WILD RICE CHICKEN SUPREME

1 box Uncle Ben's Wild Rice
1 onion, chopped
3 ribs celery, chopped
1/4 cup melted butter
1/3 cup flour
1 teaspoon salt
Pepper
1 cup Half and Half cream
1 cup chicken broth
2 cups cooked chicken, cubed
1/3 cup chopped pimento
1/3 cup parsley, chopped
3 tablespoons blanched almonds, chopped

Bake chicken in chicken pot by Simple Chicken recipe. Remove chicken and bone and chop. Reserve juices in pot.

Saute onion and celery in butter. Blend in flour, salt and pepper. Gradually stir in cream, pot juices and chicken broth. Cook until thickened. Mix sauce, chopped chicken, chopped pimento, parsley and almonds in chicken pot. Return to oven for 30 minutes at 425°. Serves 6 to 8.

TOMATO AND GREEN PEPPER STEAK

4 to 5 large slices cube steak
Flour
Oil
2 onions, sliced
2 green peppers, cut into strips
2 cans tomatoes
2 bay leaves
Salt and pepper

Flour meat and brown in a small amount of oil. As meat browns remove from pan and place in clay pot. Add onions and green pepper to pan and brown lightly. Add can of tomatoes and bring all to a boil. Salt and pepper to taste. Place bay leaves over meat in pot. Pour tomato mixture over meat in pot. Bake in 300° oven for 2 hours or until meat is tender. Serve with rice or noodles.



Miscellaneous

EASY MAYONNAISE

1 egg
2 tablespoons lemon juice
1/2 teaspoon dry mustard
1/4 teaspoon salt
1 cup salad oil

Put egg, lemon juice, mustard, salt and 1/4 cup of the salad oil into blender container. Cover and blend 15 seconds. Immediately remove inner cap and pour in remaining oil in a fast stream. Blend for 15 seconds more.

This mayonnaise is the base for many good dishes.

Try mixing a mashed avocado sprinkled with lemon juice in with the mayonnaise and blend well. Makes a great dressing.

Add 1/3 cup chili sauce, chopped olives and grated onion. Another good salad dressing.

Add chopped olives, sweet pickles, one small grated onion and chopped boiled eggs for tartar sauce.

Mix with beaten egg whites (2), 1/2 cup mayonnaise, 1/2 cup cheddar cheese. Spread on toasted bread rounds and run under broiler until lightly brown and bubbly. Also you can add to this recipe chopped canned shrimp, canned crabmeat or potted ham. (1/4 cup of either)

PEACH HALVES

1 quart of home canned peaches or 2 cans of peach halves
(1 lb. cans)
Butter and nutmeg

Place peaches in pie plate close together. Top each peach with a pat of butter and sprinkle with nutmeg. Broil in oven until butter melts and peaches brown slightly. Serves 4 to 6. These peaches are good to serve with the Stuffed Pork Tenderloin or Chicken in a Pot with lemon and butter.

FAVORITE CHEESE SOUFFLE

3 tablespoons butter
3 tablespoons flour
1 cup milk
1/2 lb. cheddar cheese, grated
Dash of cayenne pepper
6 eggs, separated
1/2 teaspoon cream of tartar

Melt the butter in top of double boiler over boiling water. Stir in flour and cook for a couple of minutes. Add the milk and cheese and stirring constantly, cook until the mixture is rich and smooth, about 5 minutes. Remove the top of the double boiler from the heat. Add a dash of cayenne and the egg yolks and beat until all is smooth. Allow the mixture to cool for 15 minutes at least. Beat the egg whites until they are stiff and creamy. Sprinkle the cream of tartar over them as you beat. When the cheese mixture is cool, spoon about 1/3 of the egg whites into it and combine vigorously. Now dribble this mixture over the remaining egg whites and lift and fold carefully until all is combined. Slide this mixture into a buttered and floured 2 quart souffle dish and place in a preheated 350° oven. This should be done in about 25 minutes but test to be sure. Serves 4 to 6.

ORANGE EGG NOG

1 egg
1/4 cup orange juice
2 tablespoons sugar
Milk

Beat egg yolk with orange juice and 1 tablespoon sugar. Pour into wine goblet. Beat egg white until stiff with 1 tablespoon sugar. Fold 3/4 of egg white mixture into egg yolk mixture. Add milk to almost fill top of goblet. Stir well with a spoon. Top drink with remainder of beaten egg whites. Add a bit of grated orange rind to top.

This is pretty to serve in either a wine goblet or irish coffee cup. Serves one.

PIE CRUST

2 cups plain flour
1 teaspoon salt
4 tablespoons butter
4 tablespoons Crisco
6 to 8 tablespoons ice water

Sift flour and salt. Cut butter and Crisco into flour with hands by rubbing flour with fingertips into it. Be sure all is mixed very fine like coarse meal. Add water and mix until dough forms a ball. Pat into two rounds and chill for 30 minutes. Roll out crust and place in buttered pie plate and chill until ready to use or for 30 minutes. This recipe makes two crusts to fit a Gobble pie plate.

WHEATEN EGG PASTRY

1 cup flour, white
1/2 cup whole wheat flour
1 stick butter
1/2 teaspoon salt
1 egg
3 tablespoons milk

Blend flours and salt. Cut butter into small pieces until mixture resembles meal. Beat egg and milk in small bowl. Add to flour mixture tossing until dough forms a ball. Chill dough wrapped in waxed paper for 30 minutes.

PIZZA

Dough recipe

1/2 pkg. active dry yeast
2 tablespoons warm water
1 cup warm water
4 cups sifted flour
1 teaspoon salt

Soften yeast in 2 tablespoons water. Let stand 5 to 10 minutes. Meanwhile in a large bowl pour warm water and blend in 2 cups of the sifted flour and salt.

Stir softened yeast and add to flour water mixture mixing well. Measure 2 cups flour. Add one-half the flour to yeast mixture and beat until very smooth. Mix in enough remaining flour to make a soft dough. Turn mixture onto a lightly floured surface. Allow to rest 5 to 10 minutes. Knead.

Select a deep bowl just large enough to allow dough to double. Shape dough into a smooth ball and place in greased bowl. Turn dough to bring greased surface to top. Cover with towel and let stand in warm place until dough is doubled, 1 1/2 hours. Punch dough down with fist. Fold edge toward center and turn dough over. Divide dough into two equal balls. Grease a second bowl. Place each ball of dough into a greased bowl. Turn greased side up. Cover. Let rise again until almost doubled (45 minutes). Pat each ball of dough into a greased pizza pan making a rim around edge of pan.

Top with following:

1 1/2 quarts tomatoes	1 teaspoon sugar
2 teaspoons oregano	1 teaspoon onion salt
1/2 lb. mozzarella cheese, grated	Grated parmesan cheese
Salt and pepper	
1 lb. browned sausage, crumbled	

Blend drained canned tomatoes in blender until pureed. Mix with salt, sugar and spices. Spread on pizza dough. Top with cheese and sausage. Bake in 400° oven for 30 minutes. Serve hot and have parmesan cheese to sprinkle over pizza. Makes 2 large round pizzas.



Salads

COLESLAW

3 lb. head of red cabbage
1 green pepper (medium)
2 medium onions
2 ribs celery
1 tablespoon salt
2 tablespoons mustard seed
2 cups sugar
2 cups vinegar
2 cups water

In a saucepan combine vinegar, sugar and water. Stir until it comes to a boil and sugar dissolves. Cool. In a blender with water, blend cabbage, green pepper, onions and celery a little at a time. Drain the water off. Pour cooled vinegar sugar mixture over blended ingredients with salt and mustard seed. Let stand 24 hours in refrigerator. Will keep for 2 weeks.

GERMAN POTATO SALAD (FOR A CROWD)

5 pounds potatoes, sliced
2 large onions, sliced
3/4 pound bacon
1/2 cup vinegar
2 tablespoons parsley
4 tablespoons sugar
Salt and pepper to taste

Boil potatoes in salted water until just done. Drain. Fry bacon crisp and drain on paper towel. Saute sliced onions in grease from bacon. Put cooked drained potatoes into a large bowl; add crumbled bacon, onions and grease, vinegar, parsley, sugar and salt and pepper to taste. Serve hot or cold.

CUCUMBER AND SOUR CREAM SALAD

2 onions, sliced thinly
4 medium cucumbers, peeled, halved and cut into 1/2 inch slices
2 tablespoons salt
1/2 teaspoon vinegar

In a mixing bowl combine the cucumber and onion slices, salt and vinegar. Toss about with a large spoon until well moistened. Marinate at room temperature for 30 minutes. Drain cucumbers and pat them thoroughly dry with paper towels. Place them in a large mixing bowl.

Dressing

3 hard cooked eggs
1 teaspoon prepared mustard (Dijon)
1/3 cup sour cream
2 teaspoons lemon juice
1/4 teaspoon sugar
1/8 teaspoon pepper
6 lettuce leaves, washed and well drained
1 tablespoon finely chopped fresh dill

Separate the yolks from the whites of the hard cooked eggs. Cut the whites into strips 1/8 inch wide and 1 to 2 inches long. Stir the egg whites into the cucumber and onions.

With the back of a large spoon, rub the egg yolks through a fine sieve set over a small bowl. Slowly beat in the mustard, sour cream, lemon juice, sugar and pepper. When the dressing is smooth, pour it over the cucumbers and toss together gently but thoroughly. Taste for seasoning.

To serve arrange the lettuce leaves on a large flat serving plate or on small individual plates and mound the salad on top of them. Sprinkle with dill and refrigerate until ready to serve. Serves 4 to 6.

EASTER JELLO SALAD

1 pkg. lemon jello
1 can chunk pineapple (1 lb.) drained - reserve juice
1 avocado
1 can peaches (1 lb.)
1 quart fresh strawberries

Mix jello according to package directions. Add drained pineapple chunks, peeled and cut up avocado, drained cut peaches, and half of the cleaned and capped strawberries. Pour in ring mold. Chill and serve with the following dressing.

Dressing

1/2 cup nuts
1/2 cup light raisins
2 eggs
1/4 cup sugar
1/4 cup lemon juice
1/4 cup pineapple juice
1/2 teaspoon grated lemon rind
1/8 teaspoon salt
1/2 cup heavy cream
1/2 pint vanilla ice cream

Combine 2 beaten eggs, sugar, lemon juice, pineapple juice, lemon rind and salt in top of double boiler. Cook over hot not boiling water, stirring until thickened. Remove from heat and cool. Whip cream and fold in. Soften ice cream slightly and fold into dressing along with raisins and nuts. Makes about 1 pint.

To serve, unmold fruit jello and arrange on a bed of lettuce. Place small bowl in center and fill with dressing. Arrange remaining strawberries around mold.

MARINATED VEGETABLE SALAD

2 packages mild Italian dressing mix
1 avocado
1 package brussel sprouts (10 oz.)
1 package asparagus frozen (10 oz.)
1 package broccoli frozen (10 oz.)

Cook vegetables (brussel sprouts, asparagus and broccoli) according to package directions and drain well. Slice avocado. Place vegetables in individual bowls and pour salad dressing (mixed according to package) over them to cover. Let set in refrigerator for 2 hours.

Line a large platter with lettuce leaves. Arrange vegetables in a pretty design on top of lettuce. Serves 8 to 10.

This salad can be used as a main course if you add cold cuts and serve with hot cheese biscuits.



BORSHCH (MOSCOW STYLE)

2 tablespoons butter
1 onion, chopped
2 cans beets (1 lb. cans) cut into thin strips
1/2 cup red wine vinegar
1 teaspoon sugar
1 can tomatoes (1 lb. can)
2 teaspoons salt
Freshly ground black pepper
2 quarts beef stock
1/2 pound shredded red cabbage
1/2 pound ham, cut into 1 inch cubes
1/2 pound all beef frankfurthers, cut into 1/2 inch links
1 tablespoon chopped parsley
1 cup sour cream

In a skillet saute the onion in the butter. Add onion and all remaining ingredients except sour cream to the tureen. Bake in the oven at 300⁰ for 2 hours. Serve warm in individual soup bowls with a dab of sour cream sprinkled with freshly chopped dill.

ZUCCHINI SOUP

2 cups scrubbed and sliced zucchini
4 cups chicken broth
1 onion, sliced
1 teaspoon salt
1 teaspoon sugar
2 tablespoons butter
1/2 cup cream
Salt and pepper to taste

Bring the chicken broth to a boil and add zucchini and salt. Saute the onion in the butter and add to the broth. Simmer zucchini and onion until tender. Remove zucchini and onion to blender and whirl until all is blended. Pour pulp back into the broth. Add sugar and cream and salt and pepper if more is needed. Heat but do not boil. Serve warm with croutons.

CORN CHOWDER

1 carton fresh frozen corn (1 lb.)
6 strips streak of lean meat or bacon
1 medium onion, sliced thinly
1 1/2 cups thinly sliced potatoes
Salt and pepper to taste
3 cups boiling water
2 cups milk
2 sprigs of chopped parsley

Use the Gobble Soup Tureen for this chowder. Fry the meat until very crisp and drain on paper towel. In the grease saute the onion until tender and remove from heat. After tempering the tureen, place potatoes, corn and water with onion and drippings into it. Cover and bake in oven at 350° for 45 minutes until potatoes are tender. Warm milk and add to the tureen. Replace the lid and return to oven until all ingredients are thoroughly warmed. When ready to serve, crumble the crisp meat into the center of tureen and sprinkle with chopped parsley around the meat. Serves 4 to 6.

PUMPKIN SOUP

2 tablespoons butter
1 onion, chopped
1 carrot, sliced
2 ribs celery, chopped
2 tablespoons flour
1 cup pumpkin pureed
3 cups chicken broth
1/2 teaspoon salt
1/8 teaspoon white pepper
Nutmeg
Pinch of sugar
1/2 cup heavy cream

Saute celery, carrot and onion in butter. Remove from flame and add flour. Blend well. Return to heat and add broth, pumpkin and seasonings. Cover and simmer 30 minutes. Puree in blender. Pour into individual soup bowls and top with cream that has been whipped until stiff. Run under broiler and broil until cream is bubbly and brown.

CREAMED CRAB SOUP

2 cups fresh cooked, frozen, or canned crabmeat
3 tablespoons butter
Grated rind of 1 lemon
1 tablespoon flour
1 teaspoon worchestershire sauce
Pince mace
2 chopped hard boiled eggs
3 stalks celery, chopped
1 onion, minced
4 cups milk, scalded
1 cup cream, scalded
Salt and pepper to taste
1/2 cup dry sherry

Mash 2 tablespoons butter, lemon rind, flour, worchestershire sauce, mace and eggs to a paste. Mix with the crabmeat.

Heat the remaining tablespoon butter in a pan and saute the celery and onion and pour into the Sour Tureen, that has been tempered. Stir in the scalded milk and cream and the crabmeat mixture. Season to taste, cover and bake in the oven at 300° for 20-25 minutes. Stir two or three times while it is heating. Add the sherry just before serving. Serves 6 to 8.

ONION SOUP

1 T-Bone steak about 1/2 to 1 lb.
6 onions, thinly sliced
1/4 cup butter
1 1/2 teaspoon sugar
Salt and pepper to taste
1/2 cup sherry
6 cups beef broth
4 slices french bread
4 slices swiss cheese
2 oz. grated Parmesan cheese

In a deep heavy skillet, brown steak in butter. Remove steak and place in bottom of Soup Tureen. Add onions to the butter and brown lightly. Add onions to Soup Tureen. Pour about 1 cup of the broth into the frying pan and bring to a boil scraping bottom of pan. Pour pan juices and remaining broth into soup tureen. Add salt and pepper and sugar. Cover Tureen and bake in oven for 45 minutes at 300°. Remove Tureen from oven and add sherry and bake another 5 minutes. Place french bread on pan and bake in a low oven 300° for about 20 minutes or until dry and lightly brown. Ladle soup in warm individual soup bowls. Place a slice of bread on soup and top with sliced swiss cheese and Parmesan cheese. Broil until cheese is bubbly and browned lightly. Serve at once. Serves 4 large servings.

I serve this as a supper meal with open-faced sandwiches made with french bread toasted and spread with Beef Spread.

POTATO SOUP

4 medium potatoes, finely sliced
1 large onion, finely sliced
3 tablespoons butter
1 bay leaf
2 1/2 cups milk
1 1/2 cups chicken broth
Salt and pepper
Parsley and butter pats

For liaison

2 egg yolks
2 tablespoons water
5 tablespoons artificial cream, powdered

In a kettle melt the butter, add the potatoes and onion and press a piece of foil on top. Cover with a lid and sweat them (cook very slowly) for 10 to 12 minutes until tender, but do not let them brown.

Remove the foil, add the bay leaf, milk and broth. Season to taste. Bring to a boil, cover and simmer the soup for 20 to 25 minutes or until the vegetables are very soft. Be sure the onions are thoroughly cooked before the milk is added or it may curdle. Do not let the soup boil instead of simmering.

Remove the bay leaf and puree the soup in a blender. Pre-warm the soup tureen. Pour the soup into the soup tureen and adjust seasonings.

For the liaison: mix the egg yolks, water, and powdered cream in a bowl until well blended. Stir in a little hot soup and gradually add this mixture to the remaining hot soup, whisking well. Place tureen in the oven at 350° and heat until soup thickens, stirring occasionally. For the soup tureen, I double this recipe.

Serve in individual soup bowls and top with a pat of butter and a sprig of parsley.

WINTER TIME SOUP

The secret of good economical soup is in the leftover savings. I keep a quart jar or two on the door of my freezer. Every time I have any leftovers, no matter how small, or what they are, I put them in this jar. Leftovers like meats, vegetables, rice, macaroni, apples, pumpkin, gravies, sauces, soups, whatever, use your own imagination. When I have a couple of jars full, it is soup time.

In the soup tureen, put 1 pound lean stew beef and two quarts water. Bake in 300° oven for about 2 hours or until meat is tender. During this time, thaw the leftovers. When meat is tender, remove from broth and cool on plate. Clean all fat and chop meat and return to tureen. Add leftovers, chopped onion, 1 tablespoon parsley (chopped), 1 quart tomatoes, blended in the blender, 2 or 3 bouillon cubes, 1 bay leaf, sprinkle of oregano and sweet basil. Salt and pepper to taste and don't forget a little sugar too. Bake another 45 minutes and serve hot. No two pots of soup are ever alike, but they all seem good and it is fun to see what the taste will be.

The following are soup favorites:

Okra	Asparagus
Corn	Cabbage
Potatoes	Carrots
Turnips	Celery
Peas	Squash
Beans	Green pepper
Broccoli	

I like to serve soup with homemade croutons. Chop bread (I prefer whole wheat) crusts, heels, and dried bread, into small cubes. Place in large sheet pan and scatter until only one deep. Sprinkle with 1/2 stick melted butter, parsley flakes, onion powder, sesame seeds, grated parmesan cheese. Bake in slow oven 250° for 2 hours or until very dry but not brown.



Vegetables

BAKED ACORN SQUASH

2 acorn squash cut in half crosswise
Salt and pepper
1 1/2 cups bread crumbs (whole wheat)
1/2 cup warm milk
1/2 cup chopped blanched almonds
1 cup chopped ham
1/2 cup grated sharp cheddar cheese
1 tablespoon chopped parsley
3 tablespoons butter

Remove seeds and stringy portion from the squash and trim ends so that they sit level. Salt the insides rather generously and place cut sides down on a large baking platter.

Bake 25 minutes in a moderate oven 375⁰. Turn right side up and arrange on platter.

To make the filling, combine crumbs, milk, almonds, ham, cheese, parsley and salt and pepper to taste. Mix well and fill the squash extending the filling to the edges. Press the filling down very lightly and dot with butter.

Bake 25-30 minutes or until the squash itself is very tender. Serves 4.

BAKED CARROTS

4 cups cooked carrots, halved and split
2 tablespoons butter
1/3 cup honey
4 ounces cheddar cheese, grated

In a pot of boiling salted water, place raw carrots, peeled, halved and split and simmer until tender. In a deep dish pie plate, layer carrots and top with butter. Dribble honey over carrots and sprinkle grated cheese to cover. Place dish in oven at 400⁰ for 15 minutes or until cheese is bubbly. Serves 4 to 6.

BAKED CORN PUDDING

2 pkgs. frozen corn, cut or about 1 lb. fresh corn
3 eggs, well beaten
1/4 cup light cream
1 teaspoon salt
Dash pepper
1 onion, minced
1/4 teaspoon baking powder
3 ozs. grated Cheddar cheese
6 slices bacon cut in 1 inch squares

Mix the corn, eggs, cream, seasonings, onions, and baking powder. Pour into a greased medium casserole. Cover with grated cheese and then with bacon squares. Bake 40 to 45 minutes in a moderate oven 350° or until firm. Serves 4 to 6.

BAKED OKRA

1 pound whole okra, fresh
8 strips bacon
3 large slices mozzarella cheese

In a deep dish pie plate, place a ceramic drain trivet. Place clean, whole small okra on top of trivet. Salt and pepper to taste. Top with the bacon slices. Bake in 400° oven for 10 minutes or until okra is tender and bacon is crisp. Remove from oven and place cheese slices over all to cover cutting cheese when necessary to fit. Set oven on broil and broil until cheese is bubbly. Serve hot. Serves 4 to 6.

FRESH GREEN BEANS AND NEW POTATOES

2 lbs. fresh green beans
10 to 12 little new potatoes (scrubbed)
1 slice or scraps of country ham
Coarse ground pepper
Pinch of sugar
Salt if needed but moderately if ham is salty

Place beans in pot and pepper and sugar on top. Place slices or scraps of ham on top of beans. Sprinkle with a little water like you would to sprinkle clothes for ironing. Bake in oven at 300° for 2 hours. Remove pot and add small potatoes on top of ham. Bake another hour or until done. You may have to add a little water then, but not much as these beans are dry and brown on the edges of the pot.

FRESH LIMAS AND CORN

2 lbs. shelled lima beans
Salt and coarse ground pepper
3 ears fresh corn (cut off cob)
Salt pork

Place limas into pot and salt and pepper them. Place slices of salt pork on top. Bake in oven at 300° for one hour. Remove pot and add corn and cook another 1/2 hour.

You may want to add a little sprinkle of water to the beans at first but remember not much.

GREEN BEAN CASSEROLE

1 quart green beans, canned or fresh baked in chicken pot
1 can cream of celery soup
4 Ry-Crisp crackers
1/2 cup pecan meal
1/4 cup wheat germ
2 tablespoons sesame seeds
Onion salt
2 tablespoons butter

Either bake fresh beans in chicken pot or place drained (save juice for soup stock) canned green beans in casserole, chicken pot or pie plate. Stir in the celery soup and heat in oven until bubbly, 350° for 15 minutes. Melt butter in pan and whirl crackers in blender. Put cracker crumbs, pecan meal and wheat germ, sesame seeds in melted butter. Blend well. Top casserole with the cracker mixture and generously sprinkle with the onion salt. Bake 10 minutes longer. Serves 4 to 6.

HERB BAKED POTATOES

8 medium potatoes, peeled and sliced
2 onions, peeled and sliced
1/2 teaspoon sweet basil
1 tablespoon chopped parsley
Salt and pepper
1/4 cup sesame seeds
1 stick butter

Place sliced potatoes into buttered chicken pot. Add onions and remaining ingredients. Stir to distribute seasonings. Bake in oven at 400° for 35 minutes or until done and browned on edges. Serves 4 to 6.

MUSHROOM PIE

1 1/2 lbs. mushrooms
6 tablespoons butter
1/2 teaspoon salt
Coarse ground pepper
2 tablespoons lemon juice
3 tablespoons flour
1 1/2 cups chicken broth
Sprinkle dried marjoram
1/2 cup dry sherry
1/2 cup heavy cream
1/2 recipe of Wheaten Egg Pastry

Wash and slice mushrooms. Melt 4 tablespoons of the butter in a pan. Saute mushrooms, add salt, pepper to taste and lemon juice. Cover pan and simmer for 10 minutes. Stir occasionally. With a slotted spoon, remove mushrooms and arrange in a Gobble pie plate. To the juices in the pan add the rest of the butter and blend in the flour. Gradually stir in the chicken broth. Add the marjoram and cook until thickened, stirring constantly. Remove pan from heat and stir in sherry and cream and check the seasonings to see if more salt and pepper is needed. Pour sauce over mushrooms. Roll out chilled pie crust and place over top of mushrooms making a shell scalloped edge. Using sharp knife dipped into flour, cut out mushroom shapes from the scrap pastry roll. Brush backs of cut outs with water and place on top of pie crust. Then cut slits around the mushrooms to resemble grass. Bake in a hot oven, 425° for 10 to 12 minutes. Reduce heat to 350° and bake 10 to 15 minutes longer or until pastry is golden brown. Serve while warm.

SCALLOPED POTATOES

4 to 5 medium potatoes, washed and peeled
1 carton sour cream (8 oz.)
1 onion, sliced
8 oz. cheddar cheese, grated
6 tablespoons butter
Salt and pepper
6 slices bacon, fried crisp and crumbled

In buttered pie plate, arrange sliced potatoes to cover bottom of plate. Layer with onion slices, butter pats, sour cream, grated cheese and salt and pepper. Make two layers like this. Bake in oven at 350° for 1 hour. Top with bacon for the last 10 minutes of cooking time.

SCALLOPED TOMATOES

6 large tomatoes
1 onion
1/2 stick butter
3 slices whole wheat bread
Salt and pepper
Sesame seeds, 2 tablespoons

Place washed, peeled and cored quartered tomatoes and sliced onions into chicken pot. Cover and bake at 350° for 20 minutes or until tomatoes are done. Remove from oven. Drain some of the juices off and reserve for soups. Crumble bread crumbs and saute in melted butter. Place bread crumbs on top of tomatoes and sprinkle with sesame seeds. Bake uncovered in oven until top is crisp, about 1/2 hour.

KITCHEN WEIGHTS AND MEASURES

Pinch	less than 1/4 teaspoon
60 drops	1 teaspoon
2 teaspoons	1 dessertspoon
3 teaspoons	1 tablespoon
2 tablespoons	1/8 cup or 1 liquid ounce
4 tablespoons	1/4 cup
5 tablespoons plus 1 teaspoon	1/3 cup
8 tablespoons	1/2 cup
10 tablespoons plus 2 teaspoons	2/3 cup
12 tablespoons	3/4 cup
16 tablespoons	1 cup
2 cups	1 pint
2 pints	1 quart
2 quarts	1/2 gallon
4 quarts	1 gallon
8 quarts or 2 gallons	1 peck
32 quarts or 4 pecks	1 bushel
16 ounces	1 pound
2 cups liquid	1 pound
4 cups flour	1 pound
3 cups corn meal	1 pound
2 cups granulated sugar	1 pound
2-2/3 cups brown sugar	1 pound
3 1/2 cups powdered sugar	1 pound
2 cups solid meat	1 pound
2 cups butter or shortening	1 pound
1 pound butter	2 cups
9 medium sized eggs	1 pound
4 tablespoons flour	1 ounce
2 teaspoons butter or salt	1 ounce
1 ounce chocolate	1/4 cup cocoa
1 sq. bitter chocolate	1 ounce
1 peck tomatoes	15 pounds
1 bushel pears	48 pounds
1 bushel peaches	48 pounds
1 bushel apples	44 pounds

APPROXIMATE CONVERSIONS TO METRIC MEASURES

When You Know	Multiply By	To Find
LENGTH		
inches	2.5	centimeters
feet	30	centimeters
yards	0.9	meters
miles	1.6	kilometers
AREA		
square meters	1.2	square yards
square inches	6.5	square centimeters
square feet	0.09	square meters
square yards	0.8	square meters
square miles	2.6	square kilometers
acres	0.4	hectares
MASS (Weight)		
ounces	28	grams
pounds	0.45	kilograms
short tons (2000 lbs.)	0.9	tonnes
VOLUME		
teaspoons	5	milliliters
tablespoons	15	milliliters
fluid ounces	30	milliliters
cups	0.24	liters
pints	0.47	liters
quarts	0.95	liters
gallons	3.8	liters
cubic feet	0.03	cubic meters
cubic yards	0.76	cubic meters
TEMPERATURE		
Fahrenheit temperature	subtract 32 multiply by $\frac{5}{9}$	Celsius temperature

APPROXIMATE CONVERSIONS FROM METRIC MEASURES

When You Know	Multiply By	To Find
LENGTH		
millimeters	0.04	inches
centimeters	0.4	inches
meters	3.3	feet
meters	1.1	yards
kilometers	0.6	miles
AREA		
square centimeters	0.16	square inches
square meters	1.2	square yards
square kilometers	0.4	square miles
hectares	2.5	acres
MASS (Weight)		
grams	0.035	ounces
kilograms	2.2	pounds
tonnes	1.1	short tons
VOLUME		
milliliters	0.03	fluid ounces
liters	2.1	pints
liters	1.06	quarts
liters	0.26	gallons
cubic meters	35	cubic feet
cubic meters	1.3	cubic yards
TEMPERATURE		
Celsius temperature	Multiply by 9/5, add 32	Fahrenheit temperature

SUBSTITUTIONS

In Place Of:

Use:

1 c. sifted cake flour

1 c. minus 2 T. sifted all-purpose flour

1 whole egg (for thickening or baking)

2 egg yolks

1 c. butter or margarine for shortening

7/8 c. lard with 1/2 tsp. salt or 1 c. hydrogenated fat such as Crisco

1 sq. chocolate (1 oz.)

3 or 4 T. cocoa plus 1/2 T. shortening

3 T. carob root powder plus 2 T. water

1 oz. chocolate square

1 T. cornstarch (for thickening)

2 T. flour

1 tsp. baking powder

1/4 tsp. soda plus 1/2 tsp. cream of tartar

1 c. brown sugar (firmly packed)

1 c. granulated sugar

SUBSTITUTIONS (Cont.)

In Place Of:

Use:

1 c. fresh sweet milk

1/2 c. evaporated milk plus
1/2 c. water; or

1/2 c. condensed milk plus
1/2 c. water (reduce sugar
in recipe); or

4 T. powdered milk plus 1 c.
water

1 c. sour milk for baking

1 c. sweet milk mixed with
one of the following:

1 T. vinegar; or

1 T. lemon juice; or

1 3/4 tsp. cream of tartar

1 c. sweet milk and 2 tsp.
baking powder (for
baking)

1 c. sour milk plus 1/2 tsp.
soda

1 T. flour (for
thickening)

1/2 T. cornstarch, potato starch,
rice starch or arrow root
starch; or 1 T. granulated
tapioca

1 c. canned tomatoes

about 1 1/3 c. cut up fresh
tomatoes, simmered 10 minutes

SUBSTITUTIONS (Cont.)

In Place Of:

Use:

1 c. honey

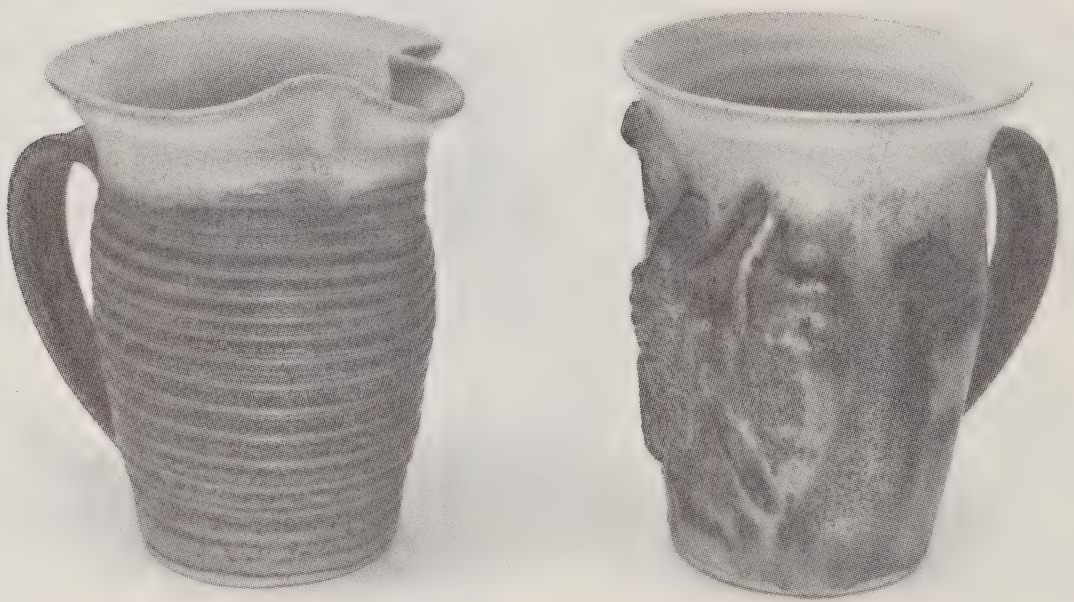
3/4 c. sugar plus 1/4 c. liquid

1 c. all-purpose flour
(for baking breads)

1 c. to 1/2 bran, whole wheat
flour, or corn meal plus
1/2 c. all-purpose flour



SOUP TUREEN AND LADLE - Individual serving bowls, all can be placed in oven. Capacity approximately 4 quarts.



CREAM PITCHER - Approximately 7'' high, or a small pitcher for any use. Right, Beer Stein, with sculpted "Old Man" face on side holds 12 ozs. easily.



CUSTARD SET - Put custard into cups, fill tray half way with water, bake custard in oven. Serve in individual cups. Tray can be used without cups as a tray or as an open deep casserole. 3 1/2'' high x 12'' wide.



COFFEE MUGS - Come in brown or blue glaze with white interior.
For coffee or soups, large size holds approximately 9 ozs.



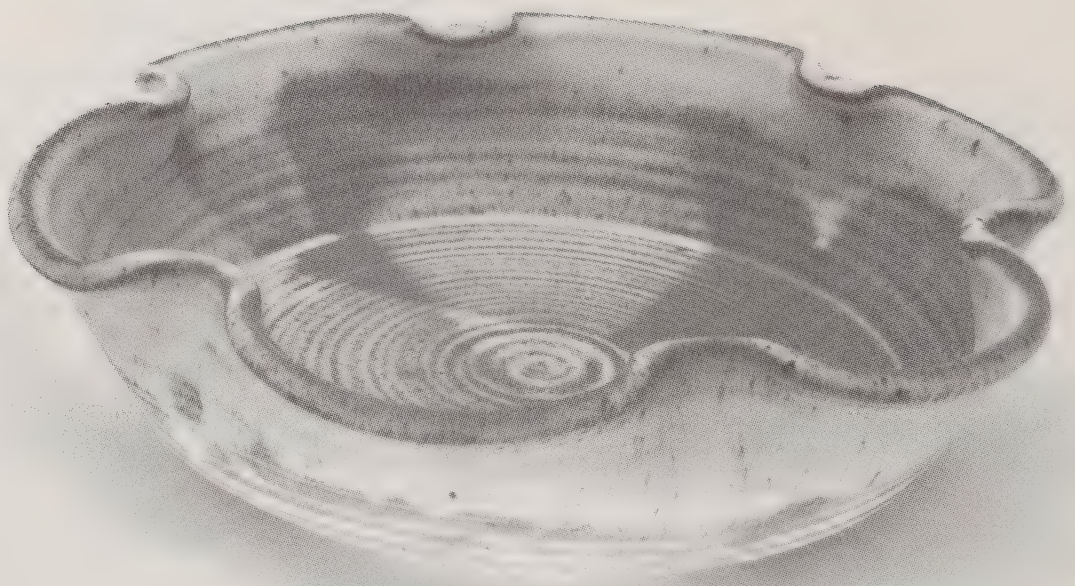
BATTER BOWLS - with handle and pour spout - for mixing and pouring. Large holds approximately 1 quart; small holds 1 pint.



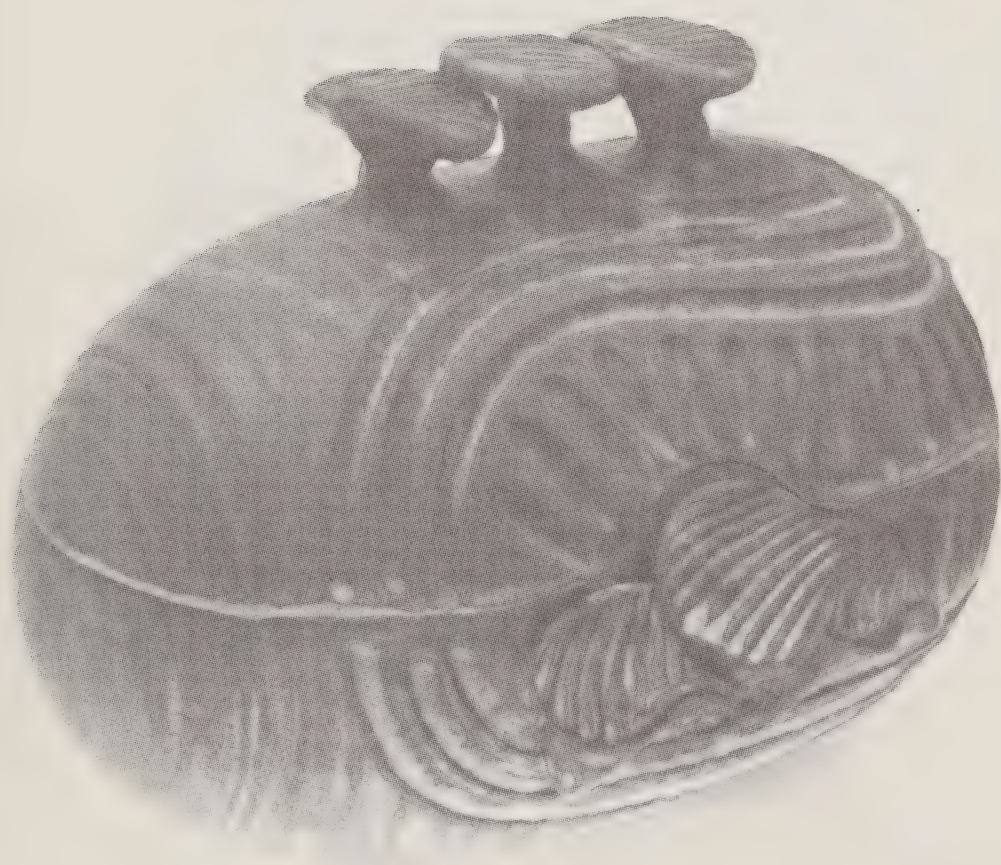
GOBLETS - Various glaze colors, available in sets of any number. Approximately 8 1/2" high, capacity 5 to 6 ozs.



LARGE AND MEDIUM PITCHERS - Large pitcher has two handles for tilting and pouring when full. holds approximately 2 quarts; medium pitcher holds approximately 1 quart.



DEEP DISH PIE PLATE - Has a scalloped edge, approximately 3'' high x 12'' wide. For any deep dish pie.



CHICKEN POT - Oven proof, place chicken or other meat inside and bake in oven. Can be used for any covered casserole dish. Approximately 10'' x 10''.



MEASURING SPOON HOLDERS - Can also be used as toothbrush holders. (Spoons not included)

Shirley Gobble
P O Box 10239
Winston-Salem, N.C. 27108

Please send me _____ copies of
CLAY POT COOKING at \$4.50 plus 50¢ for mailing
cost. Enclosed is my check or money order for _____.
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